INSIDE: A sneak peek at **Rachael's new cookbook!**

EVERY DAY with RACHAEL RAY

rachaelraymag.com

SERVE YOUR BEST TURKEY EVER! 9 SECRETS TO A TASTY BIRD

Your complete Thanksgiving

66 easy recipes and **139** tricks to be thankful for

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ON THE COVER

COVER PHOTOGRAPH BY CON POULOS; food styling by Anne Disrude; prop styling by Philippa Brathwaite. Rachael Ray portrait by Jim Wright.

p92

It's turkey time! We love Thanksgiving because it lets us reconnect with family and friends ("The Insider's Guide to Thanksgiving Weekend," page 145), be they near ("Family Heirlooms," page 27) or far (*Every Day* Travel, page 160). Whether you're cooking the main course ("Turkey Your Way," page 92) or just a side dish ("Please Bring...," page 122), we're helping you celebrate what this holiday is all about: good company and great eats.

FIND IT *FAST*!

if you want...

...cooking tricks

80

120

78

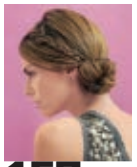
...to save $$$

160

54

85

...personal time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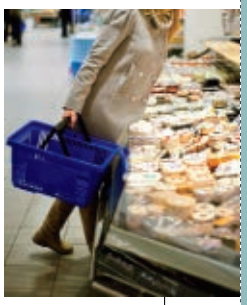

p71

Save time hunting for **rare ingredients** by calling around before even setting foot in a store.

p36

Shave hand soap into decorative swirls so your guests take only what they need while lathering up.

4 shortcuts

p93

Soak cheesecloth in basting liquid and drape it over your turkey to **cut down on trips to the oven**.

p59

Running out of room in the kitchen? Park a folding table against a wall for **more prep space**.

p148

Our Thanksgiving motto: Celebrate till the food is gone! Cookbook author **Katie Lee** hosts a next-day leftover party around the coffee table.

KATIE LEE BY MAX KIM-BEE; FOOD STYLING BY SUSAN OTTAVIANO FOR HALLEY RESOURCES; PROP STYLING BY LISA LEE FOR HALLEY RESOURCES; HAIR BY LEAH DEMENT; MAKEUP BY JULIE TUSSY; FASHION STYLING BY CATE SHEEHY.

bookmark it!

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cranmark it!

Every Day with Rachael Ray November 2010

Thanksgiving isn't just about the bird. Celebrate its most puckery sidekick, cranberries, with these cran-crazed recipes.

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Tips & Tricks

Our guide to everything cranberry.

17 **NEXT-DAY EATS** You told us your favorite ways to use T-day leftovers.
31 **PUT A TWIST ON IT** Give classic mushroom stuffing an unexpected spin.
63 **GET COOKING** How to find the freshest cranberries, plus eight recipe ideas to put them to use!

Get Creative

Pump up recipes for Thanksgiving and beyond. Our shortcuts (see above right) show you how.

74 **Mini Cherry Jam Turnovers**
88 **Pork Scallops with Apples and Sweet Potatoes**
112 **Zucchini Caponata**
123 **Brussels Sprouts Salad with Apples, Pecans and Manchego**

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p112
Swap in dried cranberries for raisins to add a **sweet-and-sour twist** to this caponata. Serve over polenta or on toasted baguette rounds.

p123
This salad's **salty bite**—courtesy of bacon and manchego cheese—is the perfect foil for ¼ cup dried cranberries.

p88
What's sweeter than this pork dish with apples and sweet potatoes? ⅓ cup dried cranberries simmered in the gravy.

4 shortcuts

p74
Prefer tart to sweet? Use **jarred cranberry sauce** instead of cherry preserves in this turnover filling.

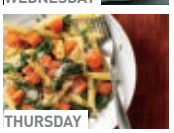
p129
THE *EVERY DAY* MENU PLANNER
1 SHOPPING TRIP = 7 DINNERS

SUNDAY

MONDAY

TUESDAY

WEDNESDAY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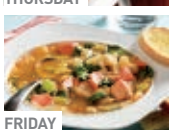
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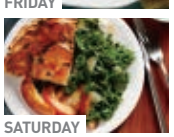
SATURDAY

coming up

Want a glimpse into the future? **Here are some things you'll learn this time next month:**

Celebrate
How we're spending our fifth anniversary
(Hint: There will be cake.)

THE COOLEST GIFTS
for everyone on your list.

the tastiest
(and healthiest) holiday drinks you'll ever have!

Party Manners 101
How to really impress your host

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Our Site, Your Way

Get more at rachaelraymag.com/november.

what we're psyched about this month

1

Thanksgiving Help from the Food Team

When Mom's up to her elbows in stuffing, who can solve your Thanksgiving kitchen dilemmas with the same loving care? Our food team! For the third year in a row, we'll answer all of your cooking questions, from November 15–19. Go on, ask us!

2

New Thanksgiving Recipes

Instead of green bean blah-sserole this year, we're looking forward to trying dishes from our "Please Bring..." story (page 122) and our online collection of more than 100 Thanksgiving favorites. Want a cheat sheet to the best recipes? We've got a dozen easy menus—from traditional to last-minute—each with a print-and-go grocery list.

3

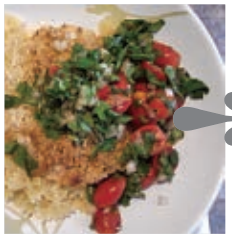
Rachael's Stuff

Just in time for some serious holiday shopping, now you can get 10 percent off purchases at rachaelraystore.com/shopmag with coupon code C98367, until November 30. Plus, we're giving away 10 Rachael Ray carving sets from cooking.com (see page 54).

EVERY DAY COOKBOOK CLUB

You're invited: Join us October 21–24 for a hearty bowl of Midwinter Minestrone from Rach's newest cookbook, *Rachael Ray's Look + Cook* ($20, rachaelraystore.com). Here's how it works: Follow along as we all—editors, readers, everyone—make the recipe together over the weekend, then come online to see our photos and reviews, and post your own. Got a cookbook you want to dig into? Let us know as we fork our way through our own new favorites.

ate it? rate it!



"I combined warm tomato salad from one recipe and crispy fish from another to make a whole new meal. Then I topped it all with a heap of asiago—you can never have enough cheese!" —JKSEATON

Post your own pic in our photo gallery and tell us why the dish was a hit, and we might run your picture and quote in an upcoming issue!

sweepstakes

Enter to win your dream version of the ultimate vacation. We're giving one lucky winner $30,000 cash to spend on a fantasy trip. Get the details at rachaelraymag.com/november.

Certain restrictions apply and certain brands are excluded from coupon code. Gift Certificates and Gift Cards do not qualify. Cannot be combined with other special offers or applied to previous purchases. Terms subject to change. Offer valid through November 30, 2010. See rachaelraystore.com/shopmag for full offer details. No purchase necessary to enter or win the Dream Vacation sweepstakes. Purchase will not improve your chances of winning. Sweepstakes is open to legal residents age 18 or older of the U.S., its territories and possessions. Contest ends at 11:59 p.m. CST on February 28, 2011. To enter and for official rules for this sweepstakes, visit rachaelraymag.com/november. VOID WHERE PROHIBITED. Sweepstakes sponsored by The Reader's Digest Association, Inc., the publisher of *Every Day with Rachael Ray*.

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For most people, including me, Thanksgiving is all about tradition.

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Learn about my pal Tom Turkey here, and other animal participants in the Macy's Thanksgiving Day Parade, on page 43.

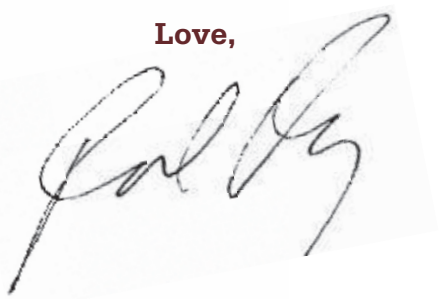
One of my traditions is to always serve apple-and-onion stuffing, but we are loosey-goosey when it comes to other details. Sometimes there's a whole crowd; sometimes it's dinner for three. Sometimes we just go to a movie. Because I'll be away on a book tour for most of December (check rachaelray.com for info), **Thanksgiving weekend is also when I get to decorate for Christmas**! I enjoy putting up trees at my family's houses in upstate New York. When I come back in late December, it will be a wonderland, and all set up to celebrate!

You can use many of this month's **30-Minute Meals (page 112)** as Turkey Day sides or as hearty entrées any night of the year. And when it comes to jazzing up the bird, don't miss **"Turkey Your Way" (page 92)** for great tips on grilling, smoking, deep-frying, brining and roasting. Going to someone else's house for dinner? Go ahead and read **"Please Bring..." (page 122)**. You'll find impressive—and portable—side dishes and desserts.

It's not a man's world anymore when it comes to the art of winemaking. Check out **"The Great Escape" (page 165)**. See how women run their wineries, and take a drive through California for the best places to stop, eat and stay.

In recent months, numbers have played a major role in my life. October marked my first new show on the Food Network's Cooking Channel, ***A Week in a Day***. In one hour I show you how to cook enough food for five hassle-free weeknight dinners. Also, my 15th cookbook comes out! ***Look + Cook***, in bookstores November 2, is a collection of recipes in pictures—600 to be exact. Plus, go to rachaelray.com and check out my first-ever **commercial-free 30-Minute Meals**—30 all-new meals in real time. No stopping, no swaps, no kidding!

Love,



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REFRIGERATION TIME: 2 HOURS
MAKES: 10 SERVINGS

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1 box **Pillsbury® Refrigerated Pie Crusts,** softened as directed on box

FILLING

3 oz. unsweetened chocolate, cut into pieces
1 cup butter, softened (do not use margarine)
1 cup sugar
½ teaspoon vanilla
4 pasteurized eggs or 1 cup fat-free cholesterol-free egg product

TOPPING

½ cup sweetened whipped cream
Chocolate curls, if desired

1. Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell, using 9-inch glass pie plate. Bake 9-11 minutes or until light golden brown. Cool completely, about 30 minutes.

2. In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.

3. Add eggs one at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream and chocolate curls.

For more delicious pie recipes, tips and coupons, visit **Pillsbury.com/pie**

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talk

get in on the conversation write to letters@rachaelraymag.com

What do you do with Thanksgiving leftovers?

Every Day people love their post-holiday meals nearly as much as the big feast itself.

You can turn leftovers into breakfast *and* lunch! In the morning, heap turkey onto toast, add gravy and top with a fried egg. Then use the rest of the meat in a huge batch of enchiladas. Make some for now and freeze the rest for later. —DENISE GAGE, Galt, CA

Every year I make a **different variation of turkey tetrazzini**. Sometimes I'll put in dried cranberries or an unexpected herb, like tarragon. Lately I've been including cheese or condensed milk to add creaminess. —SUSAN RAMIE, Freemont, CA

A turkey soup can be frozen and enjoyed throughout the winter. **All the leftover veggies, like corn, peas and onions, are thrown into the soup.** Over the holiday weekend, I serve the soup with turkey on rye bread coated in cranberry sauce and mayo. —JULIE DRAKE, Pocasset, MA

I shred all the leftover turkey, mix with eggs and fry it up for tacos, tostadas and tortas (a Mexican sandwich with avocado and cheese). I serve homemade roasted tomato salsa on the side. —ANTONIO SANCHEZ, Gilberts, IL

I make an awesome turkey sub that uses cranberry sauce instead of mayo. I layer on turkey, mashed potatoes, stuffing and a veggie (try green bean casserole). If you use a sturdy roll, it will hold all of your toppings and not fall apart! —LAYLA MCMAHON, Ocala, FL

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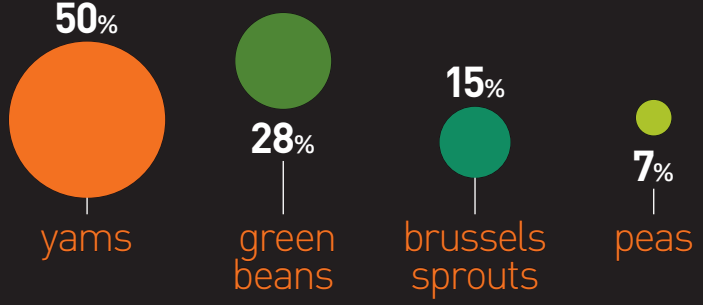
talk thanksgiving by the numbers

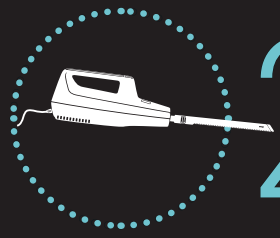
Which veggie do you reach for first?



15 PERCENT of readers serve 7 or more side dishes. (65% serve 4 to 6.)

forty-five

PERCENT HAVE NO BOOZE ON THEIR HOLIDAY TABLE.



26 percent use an electric carving knife on their bird.

worldmags

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OH LOOK, A MOTHER'S DAYDREAM.

Moms can dream their kids love what's good for them. But until then, there's Chef Boyardee Whole Grain Beefaroni. That taste kids love, now with whole grain pasta. Just don't tell them.

Obviously Delicious. Secretly Nutritious.

Made with 51% whole grain flour. Contains 3.5g saturated fat per serving. Dietary Guidelines for Americans (2005) recommends limiting sat. fat intake to <20g for a 2,000 calorie diet.

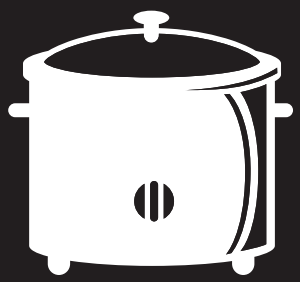
worldmags

talk

Thanksgiving Q&A
you asked, and we answered!

Q: Can you give me the lowdown on cooking a turkey overnight?
—HEDYELAINE (via rachaelraymag.com)

A: THE USDA DOES NOT RECOMMEND OVERNIGHT COOKING BECAUSE THE LOW TEMPERATURE WON'T KILL ANY BACTERIA THAT COULD CAUSE FOOD-BORNE ILLNESSES. FOR THE BEST WAY TO ROAST A TURKEY, TURN TO PAGE 92.



Q *Can I make mashed potatoes the day before and put them in a slow cooker the day of?*
—KATHY DAVENPORT
(via rachaelraymag.com)

A **Great idea! Heat them on low and stir in warm heavy cream if the potatoes are a little dry.**

question: I need extra space in my oven before dinner is served. Is it okay to have my turkey and ham ready ahead of time? —REBECCA9 (via rachaelraymag.com)

answer: It's fine to serve room-temperature meat. Just make sure your gravy and sides are piping hot.

THE SECRET TO OBLITERATING MORE TOUGH STAINS THE FIRST TIME?*

grass

chocolate ice cream

*vs. value liquid detergents

worldmags

Q

I'm hosting a small Thanksgiving this year. Do you recommend cooking a turkey breast, or should I buy a small turkey?

—PLEDBETTER (via rachaelraymag.com)

A

Try our Early Bird Turkey recipe (find it at rachaelraymag.com/november), which includes two breasts and a thigh and is ready in 60 minutes!

question: I'm not eating bread right now, so what sides can I eat?

—JENNYG (via rachaelraymag.com)

answer: There are so many options! The biggest no-no is stuffing, so just leave it out (put a couple of onion quarters in the bird's cavity instead), or make an alternative stuffing with wild rice. Serve mashed butternut squash instead of potatoes. Other great options: creamed onions, green bean casserole, roasted brussels sprouts, parsnip soup...the list goes on!

psst

If you don't see your question here, meet us online. Our food editors will be responding to Turkey Day queries at rachaelraymag.com/november from November 15–19.

q This year I'm making the largest stuffed turkey I've ever made—28 pounds. Is the cooking time 20 minutes per pound?

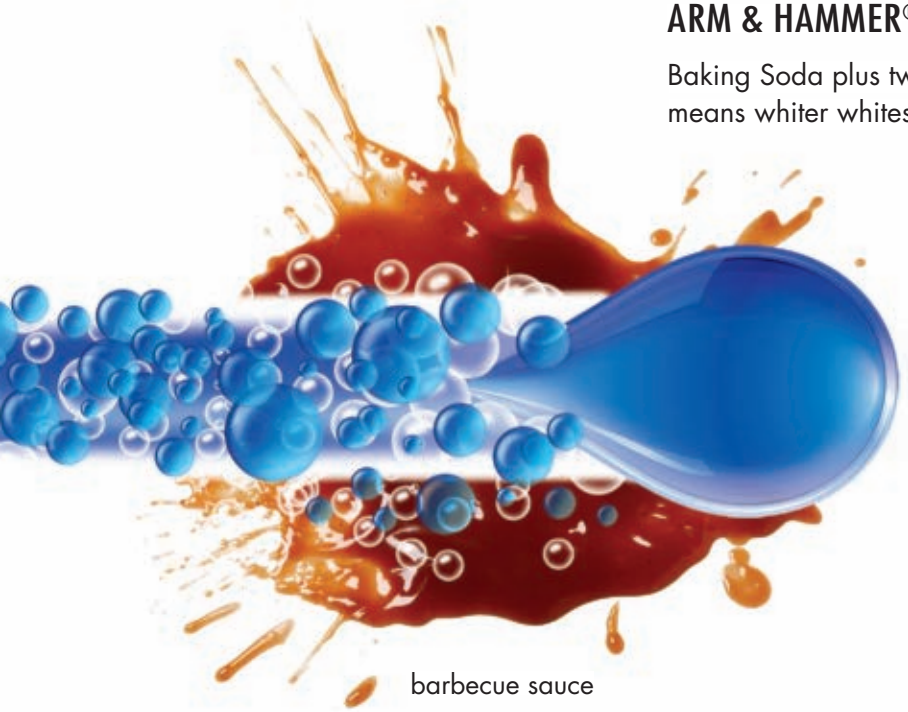
—RPOST (via rachaelraymag.com)

a The time will depend on the temperature. At 375°, you can expect 17 minutes per pound for a stuffed bird, so you're looking at about five hours in the oven. Also remember to let the bird rest for at least 15 minutes before carving to prevent all its juices from running.

AMERICA'S FIRST-EVER GEL DETERGENT.

ARM & HAMMER® PLUS OXICLEAN® POWER GEL.

Baking Soda plus twice the OxiClean® Stain Fighters in every drop means whiter whites and blazing brights.



barbecue sauce

SWITCH AND SAVE UP TO 50%.†

†per load, vs. Tide Total Care

ARM & HAMMER THE STANDARD OF PURITY

worldmags

talk

✓success OF THE MONTH

I ordered a turkey breast from my butcher for Thanksgiving, and when I took it out of the bag I almost fainted: It was a big, flat turkey cutlet. I must have stared at it for an hour wondering what to do. Eventually I sprinkled on some salt and pepper and covered it in my sausage-and-apple stuffing. I folded in the sides, patted the skin with butter and sprinkled everything with paprika. It turned out to be the best Thanksgiving turkey I'd ever made.

—JCULMONE (via rachaelraymag.com)

We're impressed with your no-fear approach, and would love to try your sausage stuffing. Next time you might want to try coating the bird in our Fennel-Coriander Rub; find that recipe and more flavoring ideas on page 106.

✗mess OF THE MONTH

I got up early to start cooking for a big family dinner, and for dessert I made a beautiful lemon meringue pie from scratch. I placed it on the table to cool and went to take a shower. A few minutes later, my husband came in holding up my long-haired Persian cat—with meringue all over his rear end.

—THERESA LABELLA, Long Beach, NY

At least your cat enjoyed it! To keep desserts away from curious pets—and hungry family members—we hide them in the microwave. The desserts, we mean. Not the pets.

HEY YOU!

TELL US ABOUT YOUR MESSES AND SUCCESSES! Visit rachaelraymag.com/talk or write to letters@rachaelraymag.com or *Every Day with Rachael Ray*, 750 Third Ave., 3rd Floor, New York, NY 10017. *Letters and submissions may be edited and used in all print and electronic media.*

reader fave

The best pound cake you will ever eat is from Janie's Cakes. They're homemade in East Texas and contain only natural ingredients. The eggs even come from Janie's backyard!

—ANNIKA JOHNSON, Tyler, TX

($23, janiescakes.com)

WHAT ARE YOUR ALL-TIME FAVES? TELL US AT RACHAELRAYMAG.COM/TALK.

bake in a pheeling

PHILLY Double-Chocolate Cheesecake

Makes 16 servings
18 creme-filled chocolate sandwich cookies, crushed (about 1 1/2 cups)
2 Tbsp. butter or margarine, melted
4 pkg. (8 oz. each) PHILLY Cream Cheese, softened
1 cup granulated sugar
2 Tbsp. flour
1 tsp. vanilla
8 oz. semi-sweet chocolate, melted, cooled slightly
4 eggs
1/2 cup blueberries
1 Tbsp. powdered sugar

How to make it:
HEAT oven to 325°F. MIX cookie crumbs and butter; press onto bottom of 9-inch springform pan. Bake 10 min. BEAT cream cheese, granulated sugar, flour and vanilla with mixer until well blended. Add melted chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust. BAKE 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Top with berries just before serving; sprinkle with blueberries and powdered sugar.

Preparation time: 30 minutes

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worldmags

spread a little mmmmmmm

Spiced Pumpkin Cheesecake

Makes 16 servings
38 NABISCO Ginger Snaps, finely crushed
1/4 cup finely chopped PLANTERS Pecans
1/4 cup butter, melted
4 pkg. (8 oz. ea.) PHILADELPHIA Cream Cheese, softened
1 cup sugar
1 can (15 oz.) pumpkin
1 Tbsp. pumpkin pie spice
1 tsp. vanilla
4 eggs
1 cup thawed COOL WHIP Whipped Topping
1/2 tsp. ground nutmeg

How to make it:
HEAT oven to 325°F. MIX crumbs, nuts and butter; press onto bottom and 1 inch up side of 9-inch springform pan. BEAT cream cheese and sugar with mixer until blended. Add pumpkin, spice and vanilla; mix well. Add eggs, 1 at a time, mixing after each just until blended. Pour into crust. BAKE 1 hour 20 min. to 1 hour 30 min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Refrigerate 4 hours. Serve with a dollop of COOL WHIP and a dusting of nutmeg.

Preparation time: 15 minutes

spread a little philly

spreadphilly.com

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talk

you love us...

I was happy to see the dripping chocolate coconut bars image in the DIY candy story ["Treat Yourself," October 2010]. **Finally, someone's showing what really goes on in the kitchen!**
—PATTY THOMPSON, Tallahassee, FL

I'm bummed when you don't run a crossword. I love that it challenges but doesn't frustrate me. **Please put the crossword back in every issue!**
—KATHYBUZZ (via rachaelraymag.com)

You'll be glad to find the crossword back, safe and sound, on page 178.

you love us not...

I was really disappointed in the restaurant choices for your I-69 road trip ["Get the Show on the Road," August 2010]. **You ignored the entire first stretch of I-69.** There are dozens of great Amish bakeries that you definitely should've included.
—RAIN84 (via rachaelraymag.com)

The cover of your September 2010 issue boasts **"the one recipe you can't live without!"** I looked through the issue page by page, but I still can't figure out which recipe I can't live without.
—BRITTA CARLSON (via rachaelraymag.com)

We were referring to our versatile Three-Cheese Sauce (find the recipe at rachaelraymag.com), which you can stir into pasta, spread on roast beef sandwiches, use as a dipping sauce for cauliflower florets or pour over chips (instant nachos!). We're sorry you went on a wild goose chase looking for the recipe—we'll be more clear in the future.

ravioli & escarole lasagna
—KRISTY ISOM, Sylvan Beach, NY

take five

1. 1 pound spicy italian sausage, casings removed
2. 1 head escarole, chopped
3. One 24-ounce jar tomato sauce
4. One 9-ounce package cheese ravioli
5. One 16-ounce package shredded mozzarella

Preheat the oven to 350°. In a large skillet, crumble the **sausage** and cook, stirring often, over medium-high heat until browned, about 8 minutes; transfer to a plate. Add the **escarole** to the skillet, season with salt and pepper and cook until wilted, about 3 minutes. In a 9-by-13-inch baking dish, layer the **tomato sauce**, **ravioli**, crumbled sausage, escarole and **mozzarella**. Bake until bubbling in the middle, about 45 minutes. Let cool for about 10 minutes. Serves 4 to 6.

Do you make a great dish with five ingredients? Visit rachaelraymag.com/talk. Extra-virgin olive oil, salt and pepper are freebies.

RECIPE PHOTO BY KANA OKADA; FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY TIZIANA AGNELLO; ESCAROLE AND MOZZARELLA, STOCKFOOD.COM; SAUSAGE, SAUCE AND RAVIOLI, ISTOCKPHOTO.COM

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GET CREATIVE THIS HOLIDAY

with the versatile flavor of Ocean Spray® Cranberries

Ocean Spray® cranberries are a holiday essential in every kitchen. Their versatile flavor teams well with just about anything from sweet to savory. And their rich red color adds a festive flair to any table. Get creative and experiment, starting with these great recipes.

For even more ways to enjoy cranberries, visit OceanSpray.com

WHITE CRANBERRY TURKEY WITH THYME

SWEET-N-SAVORY GREEN BEANS

MOLDED CRANBERRY FRUIT SALAD

APPLE PIE A LA ZING

advertisement

ADD A BURST OF FLAVOR AND COLOR WITH OCEAN SPRAY® CRANBERRIES *all year long*

From fresh cranberries to sauce, juice and Craisins® dried cranberries, the ultimate holiday ingredient is perfect for entertaining and every day, all year round.

©2010 Ocean Spray Cranberries, Inc.

Sweet-n-Savory Green Beans

INGREDIENTS

1/4 cup sherry
1/4 cup **Ocean Spray® Cranberry Juice Cocktail**
Freshly ground black pepper to taste
1/2 cup blanched almonds, toasted
10 ounces fresh or frozen green beans
1 small onion, sliced
2 tablespoons water
1/2 teaspoon salt
2 cloves garlic, sliced
2 tablespoons butter
1 teaspoon cumin seed*
1 teaspoon curry powder
4 ounces **Ocean Spray® Craisins® Original Dried Cranberries**

DIRECTIONS

If using fresh green beans, cook in salted boiling water for 3 to 4 minutes or until just tender. Drain; rinse in cold water.

Combine onion, water and salt in large skillet. Cook over medium-high heat until water evaporates. Add beans, garlic, butter, cumin and curry powder; stir to coat beans. Stir in dried cranberries, sherry, juice cocktail and pepper. Reduce heat to medium-low; cook for 5 to 10 minutes or until liquid evaporates and mixture is heated through. Sprinkle with almonds.

Makes 2 servings

*If desired, lightly toast cumin seed in small skillet and pound with mortar and pestle to bring out flavor.

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM

White Cranberry Turkey with Thyme

INGREDIENTS

1 12 lb. turkey
salt and pepper
2 tablespoons chopped fresh thyme
2 1/2 to 3 1/2 cups **Ocean Spray® White Cranberry Juice Drink**
1/4 cup butter, melted

DIRECTIONS

Heat oven to 400°F. Season turkey with salt and pepper and rub with thyme. Place on rack in shallow roasting pan. Pour 2 cups of the cranberry juice into the bottom of the pan. Combine ½ cup of the cranberry juice and butter in a small bowl and generously brush over turkey.

Bake 20 minutes and brush with cranberry mixture. Reduce oven temperature to 325°F. Bake an additional 2½ to 3½ hours or until temperature reaches 175°F in thickest point, brushing with cranberry mixture every 30 minutes. Cover with foil if browning too quickly towards the end. Add remaining 1 cup cranberry juice during baking if pan becomes dry. Drippings can be used for making gravy.

Makes 8 servings

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM

Apple Pie A La Zing

INGREDIENTS

4 cups pared, sliced apples
2 cups **Ocean Spray® Fresh or Frozen Cranberries**
3/4 cup brown sugar
1/2 cup sugar
1/3 cup flour
1 teaspoon cinnamon
3/4 cup chopped walnuts, optional
Pastry for a 9-inch two crust pie

DIRECTIONS

Preheat oven to 425° F.

Combine all ingredients, except pastry, in a medium mixing bowl; mix well. Pour into a pastry-lined pie plate. Cover with top crust. Seal edges and cut several slits in top crust.

Bake 50 minutes or until golden brown. Cover edges with foil if they begin to brown too quickly.

Makes 1 9-inch pie

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM

Molded Cranberry Fruit Salad

INGREDIENTS

1 8-ounce can crushed pineapple, drained, reserving juice
1/2 cup **Ocean Spray® Cranberry Juice Cocktail**
2 tablespoons lemon juice
1 3-ounce package raspberry-flavored gelatin
1 14-ounce can **Ocean Spray® Whole Berry Cranberry Sauce**
1/2 cup chopped celery

DIRECTIONS

Combine reserved pineapple juice, cranberry juice cocktail and lemon juice in a medium saucepan. Bring to a boil. Remove from heat. Add gelatin, stirring until it is completely dissolved. Break up cranberry sauce with a fork. Stir into gelatin mixture.

Refrigerate until mixture begins to set. Stir in pineapple and celery. Pour into a 4-cup mold. Chill until firm.

Makes 8 servings

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM

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WITH ALL THE WAYS TO ENJOY CRANBERRIES,

you're going to need a bigger recipe box.

©2010 Ocean Spray Cranberries, Inc.

Cranberry Festive Sparkler

INGREDIENTS

8 ounces Ocean Spray® Cranberry Juice Drink, any flavor, chilled
2 ounces sparkling water
Lime wedge, garnish

DIRECTIONS

Fill a tall glass with ice. Add cranberry juice drink. Top with sparkling water. Garnish with a lime wedge.

Makes 1 serving.

THE "UNOFFICIAL" OFFICIAL FRUIT OF THE HOLIDAYS

For even more ways to enjoy cranberries, visit

OCEANSPRAY.COM

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GOOD IN EVERY WAY.

SpaghettiOs® pasta is as healthy as it is tasty!

It's a delicious entrée that's low in fat, with a healthy level of sodium and a full serving of vegetables.

We start with vine ripened tomatoes and don't add MSG,† for a yummy choice moms and kids can both agree on.

†Except for the small amount naturally occuring in yeast extract. © 2010 CSC Brands LP

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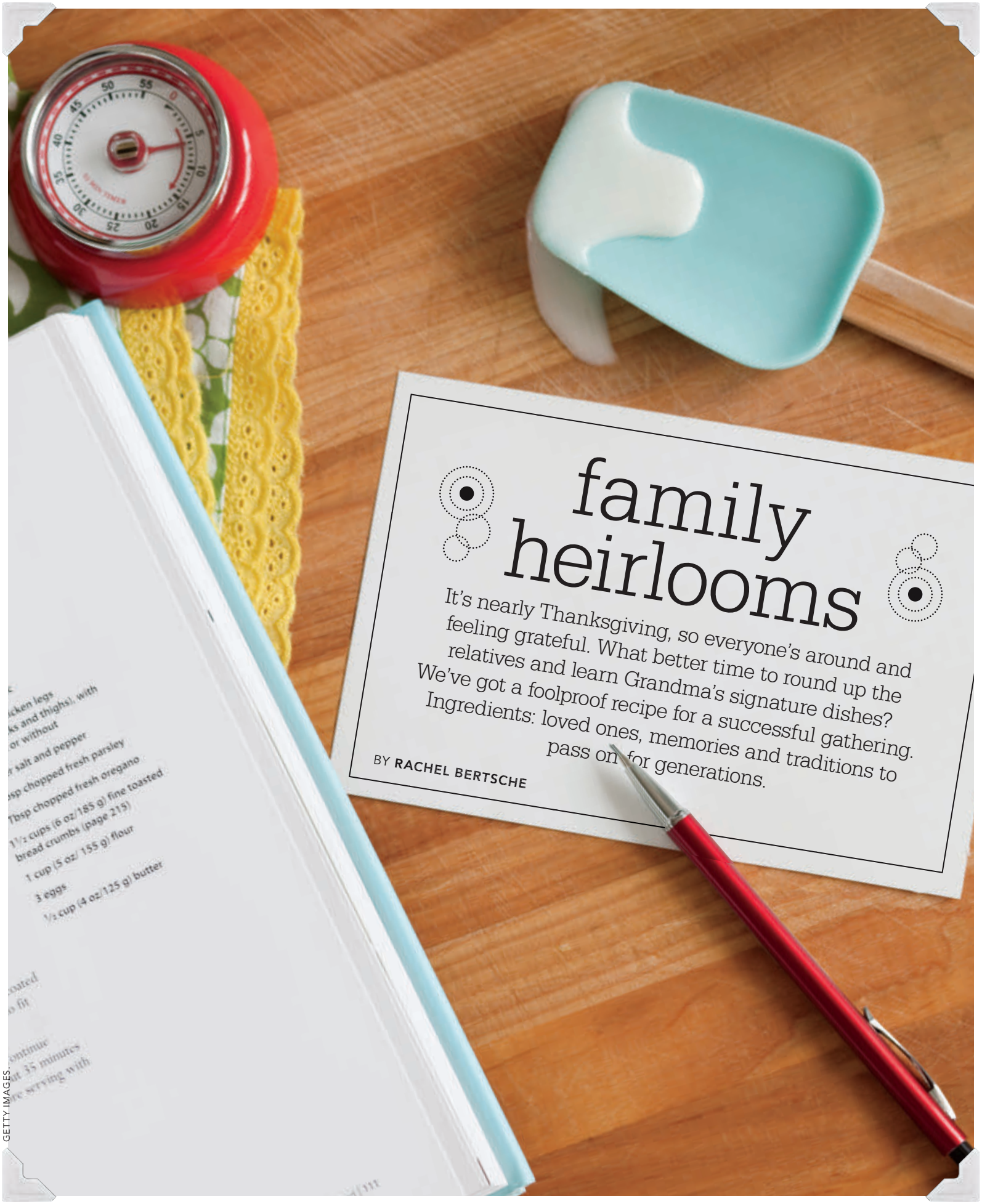

family heirlooms

It's nearly Thanksgiving, so everyone's around and feeling grateful. What better time to round up the relatives and learn Grandma's signature dishes? We've got a foolproof recipe for a successful gathering. Ingredients: loved ones, memories and traditions to pass on for generations.

BY **RACHEL BERTSCHE**

GETTY IMAGES

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The Great Gathering

Suzan Colón, author of *Cherries in Winter: My Family's Recipe for Hope in Hard Times*, offers tips for the big day.

Set the stage: Display old photos to foster a sense of nostalgia, and create a playlist of family favorites to set the mood.

Send invitations at least a month in advance.

The great thing about hosting a family-recipe bonanza around Thanksgiving is that your clan will all be in the same place. Still, give fair warning or risk losing some people to football. **Paperlesspost.com and cocodot.com have festive online invitations** that even a cranky grandpa couldn't resist. Ask your guests to suggest dishes they ate as a child or to send old family recipes and the stories that go along with them. For good measure, encourage each attendee to e-mail or bring an old photo or two.

A week before the cooking class, nail down the lesson plan.

Let Grandma—or whoever's the time-honored family chef—decide which recipes you'll learn to make together. Try for an entrée, side dish and dessert. **Three recipes are manageable without being overwhelming**, and you'll have a full meal at the end of the affair.

Before your guests arrive, do major prep work.

Conquer big-ticket, time-consuming tasks, like coring a pineapple or marinating meats, ahead of time. **Easy peeling and chopping are good group activities** (knives are adults-only, of course) and can help stimulate memories of the good old days.

Assign roles.

You've already designated the master chef. Now choose a photographer and/or videographer to **document the day** and a dishwasher (or two) to keep the workspace clean.

Places, please! Photocopy childhood snapshots of each family member to use as place cards.

Let the stories flow.

Cooking the food your grandmother and great-grandmother made is like creating an edible family tree. Ask questions: Who first made the dish? Why did she use that specific ingredient? Maybe your ancestors lived on a blueberry farm. Maybe they used Crisco because there was a shortage of butter during wartime. Where there's food to eat, there are stories to tell.

After the fact, collect the recipes in one place.

Gather the pictures, recipes and stories and put them in a photo album. Or a website like heritagecookbook.com can do it for you *($12 and up per book)*. Input the recipes and images and, about a month later, you've got yourself some cookbooks. (Just in time for the holidays! Can you say, **"perfect Christmas gift"**?)

PHOTOGRAPHS, GETTY IMAGES; FOOD PREP AND GIRL, TARA DONNE.

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SO MUCH CLASSIC FLAVOR, THERE'S NO ROOM FOR SALT.

SIZZLIN' SKILLET BAKED CHICKEN

Serves: 4 • Prep Time: 10 min. • Cook Time: 25 min.

Ingredients:

- 2 Tbsp. Mrs. Dash® Original Blend
- 4 boneless, skinless chicken breasts
- 1 Tbsp. olive oil
- 2 garlic cloves, slivered
- ¼ red onion, sliced
- cooking spray

Directions:

1. Preheat oven to 350°F.
2. Brush chicken breasts with olive oil and Mrs. Dash® Original Blend. Set aside.
3. Add onions and garlic to an 8-9 inch skillet. Place chicken on top of vegetables. Cover lightly with foil and place in oven. Cook 15 minutes.
4. Increase heat to 375°F. Uncover skillet and turn chicken. Cook 10 minutes.
5. Remove and cover lightly with foil. Rest 5 minutes before serving.

SALT-FREE, FLAVOR-FULL

www.mrsdash.com

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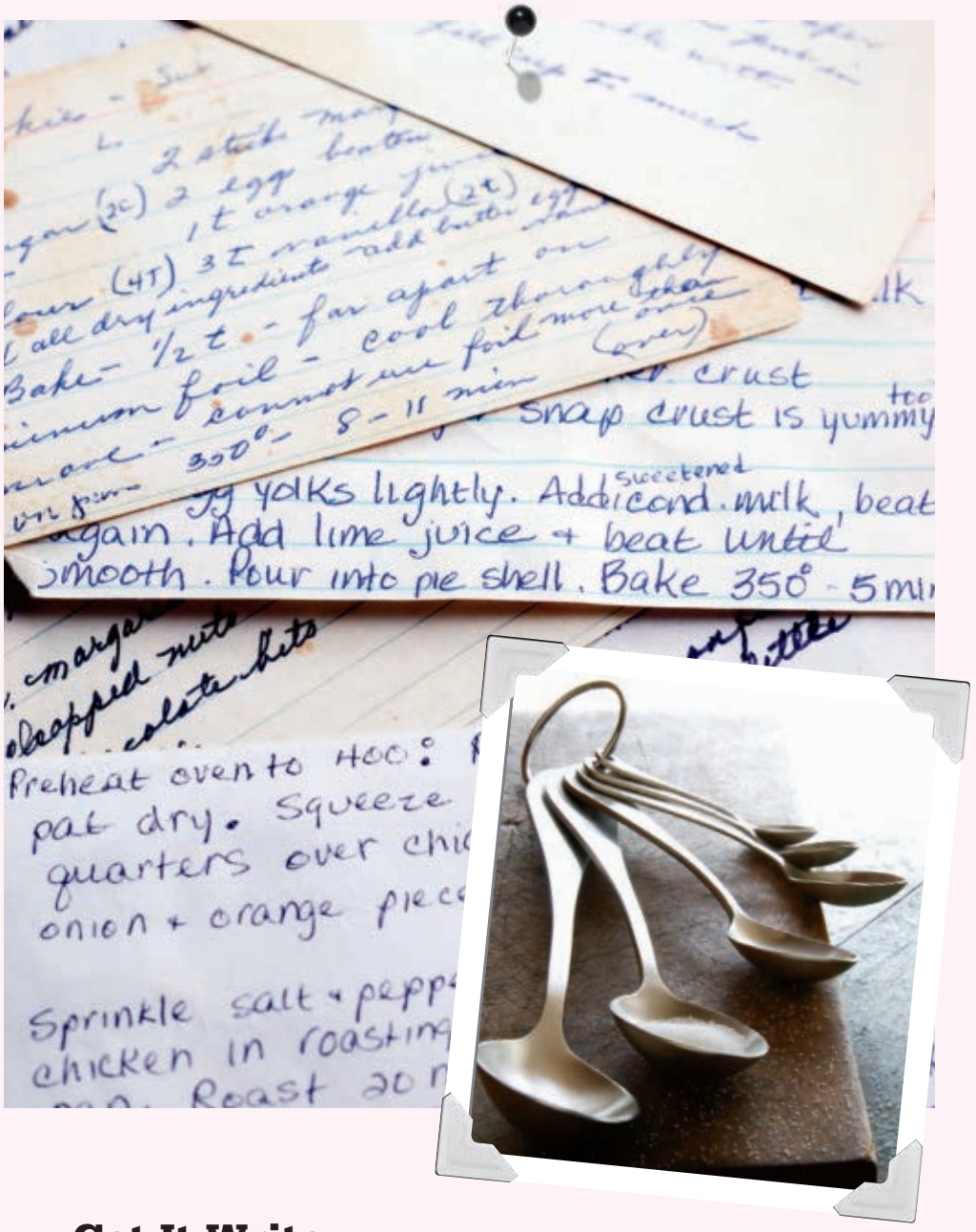

Get It Write

If you're not careful when documenting recipes, you could end up with pages of illegible (and incorrect) chicken scratch. Follow our recipe-writing tutorial.

Assign a single person to secretarial duties. If everyone tries to take notes, you'll end up with five different versions of the same chicken soup.

Measure everything out. Your mother may think "a good pinch" is an official measurement. Shadow Mom while she's cooking, measure the approximate amount she's using, and take note that her good pinch is everyone else's tablespoon.

List the ingredients in the order they'll be used. This is standard recipe practice, so stick with it to make life easier on your family chefs.

Include visual cues. Note that Mom cooked the onions "until golden, about 5 minutes." It might take you longer to achieve the same result.

Make directions short and to the point. An at-home chef, especially when among family, can talk each step to death. For the purposes of your recipe, edit each explanation down to one specific instruction.

Gear Up

You'll need more (but not much more) than a stove and a spatula to make this a day of record.

FLIP CAM

Use this mini video camera *($200 and up, theflip.com)* to record the dish preparation from start to finish. The easy-to-upload files are perfect for posting to a family blog or e-mailing to anyone who couldn't make it.

INDEX CARDS

They're ideal for jotting down recipes in the moment. A laptop works, too.

SCRAPBOOK

Buy a book to which you can add pages, so your cookbook can grow with the generations. We like Kolo albums *($18 and up, paper-source.com)*. Use plastic sleeves to hold any original recipes in Grandma's handwriting (make sure the sleeves are acid-free so they don't damage the recipes over time).

SKYPE

Just because your cousins in Hawaii can't come in for Thanksgiving doesn't mean they shouldn't join this party. On skype.com you can make free video calls, so everyone's invited.

RECIPE AND INDEX CARDS, ISTOCKPHOTO.COM; MEASURING SPOONS, GETTY IMAGES; SKYPE, HBSS/CORBIS.

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More of the Good Stuff

At *Every Day with Rachael Ray*, we consider our readers family. With that in mind, here is a treasured "family recipe" from the November 2006 issue—shared by reader Jeri Huish of Pleasant Grove, Utah—with some new variations from the staff.

Mushroom Stuffing

SERVES 12
PREP 50 MIN (PLUS COOLING)
BAKE 40 MIN

- One and a half 1-pound loaves white bread, cut into cubes
- 1½ bunches celery with leaves, coarsely chopped
- 3 sticks (12 ounces) unsalted butter
- 1½ onions, chopped
- One 10-ounce package sliced white mushrooms
- 3 tablespoons poultry seasoning
- 1 tablespoon salt
- 2 eggs, beaten with 2 tablespoons water

1. Preheat the oven to 250°. Arrange the bread cubes on a baking sheet and bake, tossing occasionally, until dried but not browned, about 40 minutes; let cool. Increase the oven temperature to 350°.
2. Meanwhile, using a food processor and working in batches, pulse the celery until finely chopped.
3. In a large, deep skillet, melt the butter over medium-high heat. Add the onions and cook until softened, about 10 minutes. Mix in the celery and mushrooms and cook over high heat, stirring frequently, for 10 minutes. Stir in the poultry seasoning and salt.
4. In a large bowl, toss the bread cubes with the beaten egg mixture. Add the vegetable mixture and toss until well combined.
5. Spoon the stuffing into 2 buttered 3-quart casserole dishes and bake, uncovered, for 40 minutes.

"My family is *partial to cornbread stuffing*. Try replacing the bread with **large cornbread chunks**."
—PAMELA MITCHELL, executive food editor

"In place of the mushrooms, I'd swap in ¾ cup chopped jarred **candied kumquats**. My mom *always used the sweet-tart fruit* in her stuffing."
—LEAH HOLZEL, food editor

"If I had leftover **fresh or dried cranberries** on hand, I'd throw those in, sprinkle **parmesan cheese** generously on top, then bake to get *a crunchy cheese layer*."
—TERI TSANG BARRETT, senior food editor

PHOTOGRAPH BY KANG KIM; FOOD STYLING BY VIVIAN JAO; PROP STYLING BY LYNDA WHITE.

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Change ordinary mashed potatoes into...

Mmmm...Mashed Potatoes

Directions:

1. Prepare mashed potatoes using CARNATION® Evaporated Milk in place of milk.
2. Taste the creamy difference.
3. Enjoy all the *Mmmm's* from around the table.

Find recipes at TheCookingMilk.com

Nestlé
Good Food, Good Life

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stick shift

Why wait until the last course to show off your baking skills? Impress your Thanksgiving guests with some homemade comfort food as soon as they cross the threshold. Bake a batch of these **crispy black pepper and fennel seed breadsticks** a day in advance and set them out in a basket or tall glass as an appetizer. Then watch as they're quickly gobbled up.

RECIPE BY **NICK MALGIERI** | PHOTOGRAPH BY **LUCAS ZAREBINSKI**

Black Pepper and Fennel Seed Breadsticks

MAKES 24
PREP 25 MIN (PLUS RISING)
BAKE 25 MIN

- ½ cup lukewarm water
- 1½ teaspoons active dry yeast
- 1½ cups flour
- 1 teaspoon salt
- 2 teaspoons pepper
- 3 teaspoons crushed fennel seeds
- 2 tablespoons extra-virgin olive oil

1. In a small bowl, combine the water and yeast. Let stand until bubbly, about 5 minutes.
2. Using a food processor, pulse together the flour, salt, pepper and fennel seeds until combined.
3. Whisk the olive oil into the yeast mixture, then add to the food processor. Pulse until the dough forms a ball, about 30 seconds. Turn out the dough onto a lightly floured work surface and knead until smooth and springy, 2 to 3 minutes. Place in an oiled, medium bowl, cover and let rise until puffy and doubled in size, 45 minutes to 1 hour.
4. Position racks in the upper and lower thirds of the oven and preheat to 350°. Cover 2 baking sheets with parchment or foil. Turn the dough out onto a lightly floured work surface and press with your fingers into a 9-by-9-inch square. Quarter the dough, then cut each piece crosswise into 6 equal pieces to make a total of 24 pieces. Stretch and roll each piece of dough into a 14-inch breadstick. Place the breadsticks lengthwise about ½ inch apart on the prepared baking sheets. Bake, switching and rotating the pans halfway through baking, until golden and crisp, 20 to 25 minutes. Transfer the baking sheets to a rack and let the breadsticks cool slightly.

tip
Substitute 1 tablespoon finely chopped fresh rosemary leaves for the pepper and fennel.

FOOD STYLING BY LIZA JERNOW; PROP STYLING BY PAMELA DUNCAN SILVER

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THAT SPECIAL VAN HAS COME ALONG.

Fall for the enchanting, all-new Honda Odyssey. Inside, available features like heated leather seats warm things up, and a cool box keeps chilled refreshments at the ready. All while a tantalizingly efficient 28 hwy mpg V-6 keeps the fire burning, longer than ever before. Date night will never be the same. The van beckons.* ***Like no van before.***

1-800-33-Honda **19 city/28 hwy 2011 EPA mileage estimates for Odyssey Touring models with 6AT. Use for comparison purposes only. Actual mileage will vary. Touring Elite model shown. ©2010 American Honda Motor Co., Inc.*

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odyssey.honda.com
Introducing the all-new Honda ODYSSEY

counter culture

Who knew our favorite **kitchen accessories would have chemistry with the bathroom**, too? Use them to take your vanity from cluttered to classy.

—ALLYSON DICKMAN

loofahs

We know egg poachers come in sets, so steal one from your cupboard to cradle damp loofahs or washcloths. Tack it to the wall above the sink, or rest it nearby.

cotton balls

Store cotton balls or makeup sponges in old jam jars or juice glasses. To remove labels, soak the glass in hot, soapy water overnight and scrub the sticker off in the morning.

makeup brushes

Keep your brushes, eyelash curlers and tweezers off the counter by hanging them from a magnetic knife block. For tools that aren't naturally attracting, glue a tiny magnet to the handle.

mouthwash

Get rid of the store-bought bottle (and unsightly label) by transferring the liquid into a glass wine decanter.

bar soap

Use a veggie peeler to shave off bits of soap into small curls so your guests only take the amount they need. Store the slices in a pretty tea saucer or ramekin.

tip Slip an eyeglass case around your toothpaste to cover the messy, half-rolled tube.

PHOTOGRAPHY BY LUCAS ZAREBINSKI; PROP STYLING BY PAMELA DUNCAN SILVER.

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COME TOGETHER

You feed a lot of mouths this time of year—time to take it global! This month Kraft Foods is pairing with superchefs such as Food Network's Pat and Gina Neely in its Huddle to Fight Hunger initiative, donating meals to 20 million Americans—and you can pick in. Hit up huddletofighthunger.com for original Neely recipes like Mini Memphis-Style BBQ Burgers. Then join the virtual hunger fight, and Kraft will donate to a food bank in your area.

DIY ENERGY DRINKS
Get a pick-me-up without a trip to the coffee shop. **Hijinks energy mixers can easily be added to any drink for a quick caffeine boost.** The mixers are clear and unflavored—just stir them into juice, shakes or water. *($10 for 4, hijinksenergy.com)*

final cut

An eco-friendly cutting board that looks cutting-edge: What's not to love? The new Terracycle cutting boards from EcoSmart *($20, architecproducts.com for stores)* are made with 100 percent recycled plastic materials. And they're prettier than any slab of wood we've seen. The sparkly look comes from recycled Capri Sun juice pouches woven into the fibers, helping to hide scratches.

SINGULAR SENSATION

The holidays are a time for sharing—except for desserts. We want those all to ourselves. That's why these **individual-size, sweet and flaky Mango-Rum Tartlets created by the *Rachael Ray* show's "Hey, Can You Cook?!" season 4 contest winner, Tamar Poyser**, are the ideal treats. The hard part: stopping at just one.

Mango-Rum Tartlets

MAKES 6 **PREP** 30 MIN **BAKE** 25 MIN

- 3 mangoes (2¾ pounds), thinly sliced
- ¼ cup dark brown sugar
- 2 tablespoons butter
- Juice of ½ lemon, plus 1 teaspoon grated peel
- 1 tablespoon rum
- ½ teaspoon pure vanilla extract
- One 17.3-ounce package frozen puff pastry, thawed
- Granulated sugar, for sprinkling
- 1 pint rum raisin ice cream, such as Häagen-Dazs

1. Position racks in the upper and lower thirds of the oven and preheat to 400°. In a saucepan, cook the mangoes, brown sugar, butter, lemon juice, lemon peel, rum and vanilla, stirring, until thickened, 10 minutes. Transfer to a bowl and refrigerate.
2. Meanwhile, line 2 baking sheets with parchment. On a lightly floured surface, using a 4½-inch round cookie cutter, cut 6 rounds from the puff pastry. Roll out each round to 6 inches in diameter; transfer to the prepared baking sheets. Spoon about ¾ cup of the cooled mango mixture in the center of each round, leaving a ¾-inch border. Fold the edges inward to form a ½-inch rim; sprinkle with the granulated sugar.
3. Bake the tartlets, switching and rotating the pans halfway through, until golden, 20 to 25 minutes. Serve with the ice cream.

RECIPE PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY PAMELA DUNCAN SILVER. CUTTING BOARD BY DAN ROBERTS.

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LAVENDER LEMON VERBENA GERANIUM BASIL

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IT'S NOT WHETHER YOU WIN OR LOSE, *but whether there's* ENOUGH TO GO AROUND.

Make everyone's day on game day. Heat things up with this hearty recipe of The Neelys.

Buffalo Chicken Mac

Prep: 5 min. | Total: 30 min. | Makes: 5 servings, 1 cup each

WHAT YOU NEED

- 1 pkg. (12.6 oz.) KRAFT HOMESTYLE Macaroni & Cheese Dinner Classic Cheddar Cheese Sauce
- 1 1/2 cups chopped cooked chicken breast
- 1 Tbsp. hot pepper sauce for Buffalo wings
- 1/2 cup KRAFT Shredded Cheddar Cheese
- 1 Tbsp. chopped green onions

MAKE IT

HEAT oven to 425°F.

PREPARE Mac & Cheese in large saucepan as directed on package except do not top with crumb topping.

TOSS chicken with pepper sauce. Stir into Mac & Cheese; spoon into 1 1/2-qt. casserole sprayed with cooking spray. Sprinkle with shredded cheese and crumb topping.

BAKE 5 to 10 min. until cheese is melted. Top with onions.

The Neelys – TV celebrity chefs

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WINE INTO WATER
As if we needed another excuse to stock up: **Wine vendor cellarthief.com unloads great vino in multibottle packs for a discount of up to 60 percent.** The real buzz: For every sale, the company donates 100 days' worth of clean drinking water to an area in need.

TAG LINES

Your pet's got personality, so put it where folks can see it—right on the collar. Personalize her ID tag with more than a home address and phone: Add fun facts like her favorite treat, her nickname or a list of commands she'll happily respond to. If your pal wanders off, her finder will have a way to break the ice!

—JUSTINE VAN DER LEUN

CENTERPIECE OF THE MONTH

all is bright

Holiday partying is about to pick up the pace. Time to get your centerpiece in sync. Luckily, **David Bromstad, host of HGTV's *Color Splash*, knows how to give mundane designs some moves**: He showed us how to set a still-life design into motion using reflective gems from the craft store and, of course, some votive candles. Think of it as a disco ball for your dining table.

david's idea

Bedazzle pears with inexpensive gemstones: Apply small dots of glue and press on the stones until they stick. Cluster the pears on overturned canisters or wooden stands from the craft store. Surround the design with a few votive candles to finish things off.

PHOTOGRAPHY BY LUCAS ZAREBINSKI; PROP STYLING BY PAMELA DUNCAN SILVER.

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Kraft Foods' goal is to donate 20 million meals.

**The monetary equivalent of a meal will be donated. $1 = 7 meals secured by Feeding America on behalf of local food banks.*

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clear the haze

Give your car's defrost button the winter off. The secret to hitting the road with a clear windshield every time: your kitchen supplies. Before leaving the car overnight, **spritz your windshield with three parts water to one part white vinegar**. The mixture will naturally buffer the buildup of morning frost.

TIP Don't forget to spritz your side and rear windows, too.

PHOTO BY LUCAS ZAREBINSKI; PROP STYLING BY PAMELA DUNCAN SILVER.

HAVE IT YOUR WAY

Nothing against caramel and peanuts, but it's time to raise the bar on chocolate fillings. Good thing there's **createmychocolate.com, a site that lets you customize your candy** (milk, dark or white) with a few more-adventurous options, like banana chips and fizzy rocks. And it's not just for sweet fixes: We can't wait to dive into the jalapeño the next time a spice craving strikes.

ANIMAL CROSSING

Tom Turkey may be the leading act of New York City's Macy's Thanksgiving Day Parade (airing November 25 at 9 a.m. on NBC), but to pull off the big march, he gets plenty of help from his animal friends. Behold **some larger-than-life facts about the parade's other critter participants**.

three years

The length of time that the parade featured live (not inflatable) animals, like lions and tigers, from the city's Central Park Zoo. Since they scared a few (okay, many) onlookers, the predators didn't make it past 1926.

12 FEET

The height of the caravan of balloons and floats that parades through the Lincoln Tunnel (they're stored in a former Tootsie Roll factory in New Jersey all year) on Thanksgiving eve. Officials shut down the tunnel to other traffic during the hour and a half it takes to transport the balloons and floats through.

300 to 500 pounds

The dead weight of each balloon character, depending on its shape and size. Just think of the pre-Thanksgiving workout those balloon handlers get while keeping them from drifting away!

3 weeks

The amount of time prior to the parade that the balloons are unveiled to Macy's staff: "We throw a big party someplace we all can fit, like a stadium parking lot," says John Piper, VP of Macy's Parade Studio.

sixty-five

The average height, in feet, of the tallest balloons in motion. "If you lived on the sixth floor of a building on the parade route, you'd have to look up at Mickey as he passed," Piper says.

80 to 100 people

THE NUMBER OF TRAINED PERSONNEL IT TAKES TO STEER THE LARGEST BALLOONS DOWN THE PARADE ROUTE. TRANSLATION: SNOOPY AND KERMIT THE FROG ARE HIGHER-MAINTENANCE THAN WE THOUGHT.

—CHRIS STRAUSS

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wild edibles

For Andrew Zimmern, host of the Travel Channel's *Bizarre Foods*, meals tend to fall under four main food groups: strange, odd, weird and what the heck is that? **Here are his picks for daring (but delicious) dining** from coast-to-coast.

—KAREN CATCHPOLE

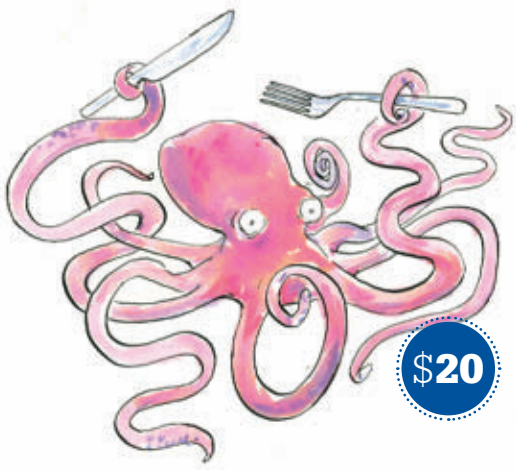
WHAT sweetbread-and-intestine gorditas
WHERE UVALDE, TEXAS: LIVE OAK GORDITAS *(128 S. HIGH ST., 830-278-3998)*
ZIMMERN SAYS "Cooked-to-order, fist-size, chewy fry bread rolls are split open while still steaming, smeared with guacamole, and stuffed with house-made pickled peppers and crispy sweetbreads (thymus glands) or crunchy griddled cow intestines. The meats are clean and unctuous, with no off-putting barnyard flavors. This is the place I would take my 5-year-old son to try these foods for the first time."

WHAT deep-fried headcheese
WHERE NEW ORLEANS: COCHON *(930 TCHOUPITOULAS ST., 504-588-2123)*
ZIMMERN SAYS "Think of it as a loaf of pig-meat Jell-O with bits of pickled and boiled meat from cheeks and other parts of the head. Chef and owner Donald Link makes his own, and the flavor is tart, gamy, fatty, swiney—it embodies everything I love about Southern farmhouse cooking."

ILLUSTRATIONS BY GRAHAM ROUMIEU.

SPIKE THINKS HIS STUFF DOESN'T STINK.

WHAT **duck tongues**
WHERE NEW YORK CITY: CONGEE BOWERY *(207 BOWERY, 212-766-2828)*
ZIMMERN SAYS "The duck tongues are sautéed with sugar peas and a generous splash of luxuriant and fishy XO sauce. Hold on to the tongues and either crunch them whole (if you are a veteran) or eat the flesh off the bony center of the tongue."



WHAT **live octopus**
WHERE LOS ANGELES: HWAL A KWANG JANG *(730 S. WESTERN AVE., 213-386-6688)*
ZIMMERN SAYS "*Sannakji* octopus is served, legs still wriggling, with sea salt and sesame oil for dipping. The first time I ate this I skipped the sesame oil. Big mistake. The oil prevents the octopus legs from affixing to your teeth and gums and crawling out of your mouth. They're crispy and chewy, sweet on the tongue and faintly briny."

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Nothing brings 'em together like a holiday tree.

WILMA'S HOLIDAY TREE

Active time: 10 minutes excluding assembly and decorating

1/4 cup (1/2 stick) butter or margarine (not spread)
1 pkg. (10-1/2 oz.) Miniature Marshmallows (6 cups)
1 pkg. (11 oz.) POST Fruity or Cocoa PEBBLES Cereal
1 container (16 oz.) ready-to-spread vanilla flavored frosting

SPRAY 13x9-inch pan with cooking spray.
MELT butter over low heat in large saucepan. Add marshmallows, stirring until completely melted. Add cereal; mix to coat well.
PRESS mixture firmly and evenly into prepared pan. Cool 1 hour in cool dry place. Using cookie cutters or star cutouts, carefully cut 2 of each size for a total of 10 stars. (Kids, ask an adult to help you.)
SPREAD 1/2 of frosting on tray to resemble snow. Use remaining frosting to attach stars, stacking largest to smallest and rotating points of stars to make a tree. Decorate as desired. Makes 1 tree.

For more delicious recipes, visit www.postcereals.com/recipes

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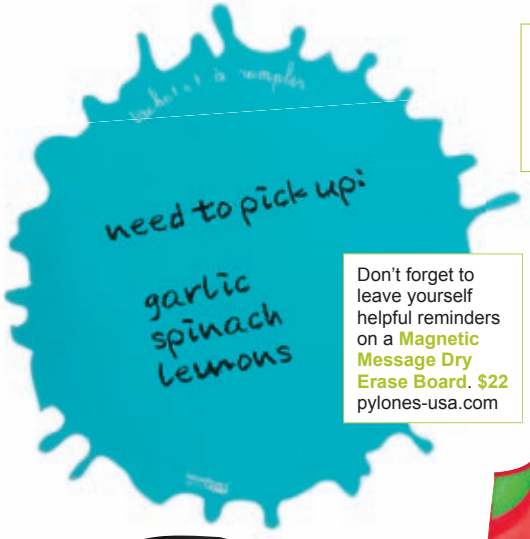
EVERYDAY faves

shop the coolest finds

Whooo needs some shut-eye? Hit the pillow with a **Night Owl Sleeping Mask** for hours of sweet slumber. **$10** 800-896-7266 for stores

The drumsticks on this **Perfect Roast Turkey Timer** pop up when your Thanksgiving bird is perfectly cooked. **$13** patinastores.com

fun



Don't forget to leave yourself helpful reminders on a **Magnetic Message Dry Erase Board**. **$22** pylones-usa.com

faves giveaway: Ten lucky readers will win a Nosy from the Container Store. Enter to win at rachaelraymag.com/november.

Never misplace your glasses again! The **Nosy** keeps your specs safe and visible while you give your eyes a rest. **$5** containerstore.com

Orange you glad **Fresh Fruit Shopping Bags** are so easy to tote around? **$10** seejanework.com

Best Years Wine Stoppers are shaped like animals of the Chinese zodiac. Pick from 12 designs. **$12 each** grandthestore.com

Your little one will snooze in style and stay in place with a **Baby Elephant Ears** pillow. Available in 11 cute prints. **$22** babyelephantears.com

The easiest hostess gift ever: a bottle of your favorite wine in a **Felt Sleeve**. **$10** bliss livinghome.com

Enter to win at win it! rachaelraymag.com/november

PHOTOGRAPHY BY GORMAN & GORMAN. MARKET EDITING BY ALLISON LIND.

win it! No purchase necessary to enter or win sweepstakes. Purchase will not improve your chances of winning. Sweepstakes are open to legal residents age 18 or older of the U.S., its territories and possessions. Closing date for *Every Day* Faves November sweepstakes is 11:59 p.m. (CST) on November 18, 2010. To enter and for official rules, visit rachaelraymag.com/november. VOID WHERE PROHIBITED. Sweepstakes sponsored by The Reader's Digest Association, Inc., the publisher of *Every Day with Rachael Ray*.

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Easy solutions for everyday women

You've got challenges, we've got solutions! Check out this real-life dilemma from a real entrant in the Aussie Easy Solutions for Everyday Women Contest. Then see the recipe for easy, great hair.

The Challenge

"I am trying to let my hair grow. I have naturally curly hair and always wore it short. My challenge is to try and style it while growing it out."

—Lauri R., WV

Aussie's Easy Hair Solutions

A half-up/half-down style is great for short, curly hair and can hide some of those layers as they are growing out!

INGREDIENTS:

Fine-toothed comb, **Aussie Aussome Volume Spray Gel**, bobby pins, **Aussie Catch the Wave Sprunch Hair Spray**

DIRECTIONS:

1. Use a fine-toothed comb to create a side part.
2. Comb back the roots to add volume, then spray with **Aussie Aussome Volume Spray Gel**.
3. Take a piece of hair on your front left side. Twist it and pull it back along the side of your head, pinning it back. Do the same on the right side to frame your face.
4. Keep sides really low and loose to create a soft look with a lot of style.
5. Spritz hair with **Aussie Catch the Wave Sprunch Hair Spray** to create texture and lock in the style.

aussie®

For more great hair solutions, visit **hairstylelounge.sheknows.com**

More easy, everyday tips for real women

The length of your hair might feel uneven, but your day doesn't have to be.

COMBINE TO CONQUER
If you have tasks scattered all over, you probably will be too. Make one master to-do list to keep you organized and on track.

EMPTY YOUR INBOX
Decide right away what to do with every email. If you need to do something, do it or add it to your to-do list, then delete or file the email.

BRING IT DOWN TO SIZE
Break big tasks into smaller ones, finishing them one by one, so the whole job won't feel so daunting.

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EVERY DAY faves head to toe

Elf Studio Conditioning Lip Balm adds a sheer splash of color and protects with SPF 15. **$3** eyeslipsface.com

Oral-B Pro-Health for Me Floss Picks are smaller in size and shape, so they easily fit in kids' hands. **$2.50** at drugstores

Fight fly-aways and frizz with **Biolage Deep Smoothing Leave-In Cream**. **$14** matrix.com for salons

You'll love the sweet fig and savory wood scent of **Womanity Fragrance by Thierry Mugler**. **$78 for 1.7-ounce spray** bloomingdales.com

faves giveaway: Ten readers will win a China Glaze nail polish. Enter to win at rachaelraymag.com/november.

This **China Glaze Nail Polish in "Swing Baby"** will add a touch of holiday sparkle to your manicure. **$6.50** at drugstores

Enter to win at win it! rachaelraymag.com/november

A roomy **Sonia Kashuk Triple Train Case** has compartments for all of your makeup and brushes. **$22** target.com

Proceeds from **Kiehl's Limited Edition Creme de Corps by Jeff Koons** go to the Koons Family Institute, an initiative of the International Centre for Missing and Exploited Children. **$27 and up** kiehls.com

The **Covergirl LiquilineBlast Eyeliner** slides on smooth and stays soft and creamy for blending. **$4** at drugstores

Drop a **Yves Rocher Fizzy Bath Cube** in your tub—it dissolves into tiny, sweetly scented bubbles. **$2 each** yvesrocherusa.com

The serum inside **Jafra Royal Jelly Eye Concentrate Capsules** reduces the look of fine lines. **$45** jafrausa.com for stores

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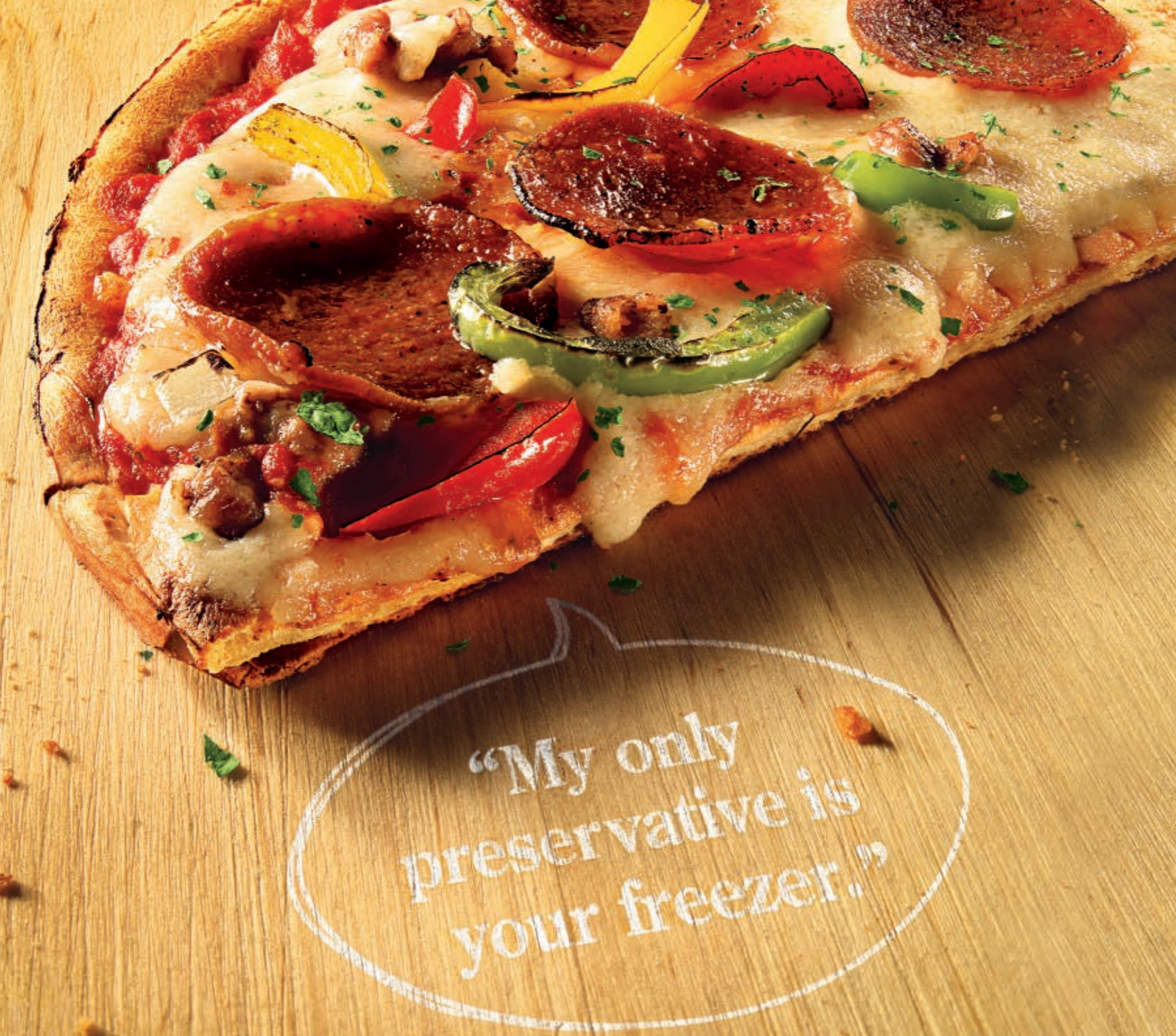

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Wear soft **Ribbed Knit Sleeves** to keep your arms warm and toasty. **$24** anniefink.com

For a laid-back look, match a **Vintage Havana Sequin Chevron Top** with worn-in boyfriend jeans. **$69** shopvintagehavana.com

Create a unique design by mixing different necklaces, like an **Arizona Sioux Tag** (**$98** threesisters jewelrydesign.com) and **La Coco Gold Pearl Strand** (**$39** stelladot.com).

EVERY DAY faves style

faves tip: Swap out shoelaces for pretty ribbon. Just thread it through the lace holes for an instant shoe makeover!

The teardrop lenses on these classic **Aviator Sunglasses** flatter almost every face shape. **$14** sunglasswarehouse.com

Your little guy won't be able to hide his knack for fashion in a **Camo V-Neck Sweater** and **Premium Denim Pants**. **$20 each** childrensplace.com

Can't decide between a jacket and a sweatshirt? A **Portland Parka** has both! **$158** brooklynindustries.com

Business doesn't have to be boring: The **Grand Army Messenger Bag** is a hip take on the briefcase. **$82** brooklynindustries.com

These awesome **Brown Suede Degenhardt Booties** combine wedge heels with sassy lace-up details. **$70** myspringshoes.com

STYLING BY NORINE SMITH FOR HALLEY RESOURCES.
FASHION MARKET EDITING BY JANE HARRISON-FOX AND CARA APOTHEKER.

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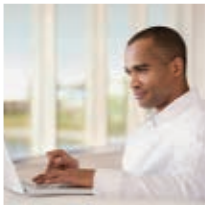
ROOOMY

POOL

HOT FULL BREAKFAST

SPORT COURT



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These glass **Good Home Company Laundry Detergents** are too pretty to hide under the sink. **$21.50 and up** goodhomestore.com

MyDrap Napkins may look disposable, but they're actually tear-off fabric napkins wrapped around a roll. **$29 and up** casansamydrap.com

Hang your kids' towels or jackets on metal **Monkey Doorhangers**. **$15 for 3** digsshowroom.com

A scorching-hot oven is no match for a cute **Hostess Collection Oven Mitt**. **$14** shopscadonline.com

EVERY DAY faves home

faves giveaway: Ten readers will win my Rachael Ray Füri Carving Set. Enter to win at rachaelraymag.com/november.

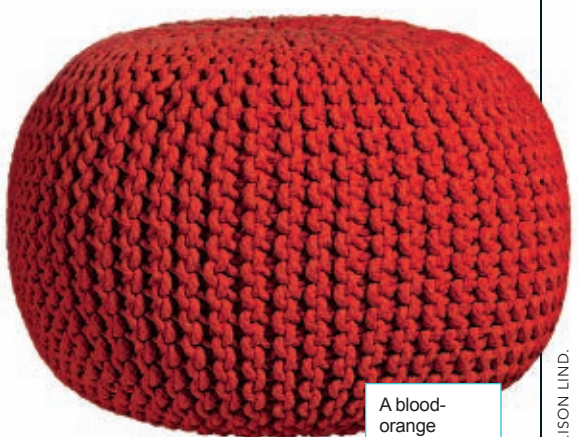
My **Rachael Ray Füri 2-Piece Carving Set** has a nonslip grip that'll make cutting the Thanksgiving turkey even easier! **$40** rachaelraystore.com/shopmag

Enter to win at win it! rachaelraymag.com/november

Store your yummiest guilty pleasures in these porcelain **Jonathan Adler Pop Kitchen Canisters**. **$40 for 4** hsn.com

Drop herbs or chiles inside the **Perfect Infuser**'s chamber to add flavor to your oil. **$25** trudeaucorp.com for stores

A **Taste of the Valley Pear Basket** is two gifts in one: It opens up to form a fruit bowl, and folds flat into a trivet! **$20** harryanddavid.com



A blood-orange **Knitted Pouf Ottoman** is as cozy as your favorite sweater. **$80** cb2.com

Slice and dice with a colorful **Bengt & Lotta Cutting Board**, then hang for easy storage. **$40** huset-shop.com

MARKET EDITING BY ALLISON LIND.

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ready set

everything you need to get started

READY, SET
COOK
GET TOGETHER
GO AWAY

PHOTOGRAPH BY LEVI BROWN; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES. ILLUSTRATIONS BY CARLOS APONTE.

clean sweep

When your fanciest stemware is showing smudges, skip the dishwasher and just give it a quick wipe with an eyeglass-cleaning cloth. **For more ideas on getting your kitchen holiday-party ready, turn the page.**

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Based on 10'×10' kitchen.

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AKURUM kitchen with ÄDEL doors and drawer fronts $5989 as shown *Last year's price $6529 as shown* Medium brown stained and clear lacquered solid birch/birch veneer ÄDEL doors/drawer fronts. Requires assembly and installation. *The total price includes cabinets, fronts, interior shelving, drawer and door dampers, hinges, toekicks, legs, visible moldings and panels. Countertops, sinks, faucets, handles and knobs, appliances and lighting are sold separately. See IKEA store or IKEA-USA.com for limited warranty details. Valid in US stores. See IKEA store for country of origin information and 10'×10' kitchen layout details.

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EVERYDAY kitchen

taster's choice

Apple tart or carrot cake? Wash your hands after dessert and you won't crave the one you passed on: According to a University of Michigan study, people presented with two alluring options weren't left pining if they soaped up. The act of hand-washing seems to clean a conflicted conscience, too.

the party-ready kitchen

Soiree season is about to make your home's busiest room a lot crazier. A few tweaks and your kitchen will be a stress-free zone. BY **CAROLE BRADEN**

SPREAD OUT. Park a **folding table** against the wall for more food prep room, and add a "busing" area, like a plastic tub by the sink. It'll keep guests from piling dirty dishes on the counter, says Michael Jennings, co-owner of San Francisco's Small Potatoes Catering & Events.

ADD AMBIENCE. It'll draw you to the kitchen even after an app-making marathon. Put a collage of photos on the fridge. Place a **lamp** on the table or atop the fridge, says Rebecca Moses, author of *A Life of Style: Fashion, Home, Entertaining*, to cast a glow on the kitchen, and a weary host.

BREATHE, LITERALLY. A cookie- or pie-baking blitz can keep the oven cranking all day: "Let air into the kitchen," says Craig Thompson, owner of Shandaken Bake in Shandaken, New York. **Cracking a window** or stepping outside will refresh you and head off a too-much-dough crash.

HOLD COURT. Since you know the party will end up in the kitchen anyway, set up **barstools** in a corner and let folks loiter while you chop crudités or whip cream. Better yet, says Sharon Juergens, a chef and caterer in Royal Oak, Michigan, put friends to work with small tasks between cocktails.

tip from the EVERYDAY test kitchen

Last-minute holiday baking project? To soften cold butter in a hurry, place it between two pieces of parchment and pound with a rolling pin.

MAIN PHOTO, GLASSHOUSE IMAGES; FOLDING TABLE BY DAN ROBERTS; PROP STYLING BY MELISSA HABERMAN; LAMP, WINDOW AND STOOL, ISTOCKPHOTO.COM.

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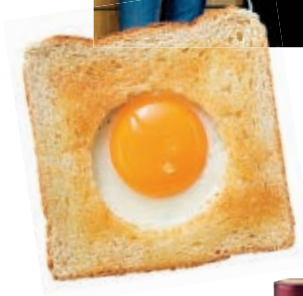
my space

NAME Duane Sorenson
OCCUPATION Founder, Stumptown Coffee Roasters
LOCATION Portland, Oregon

There's a chemistry-lab quality to Duane Sorenson's kitchen, with its beaker- and funnel-shaped coffeemakers. He keeps several—such as a Chemex ("for an outstanding everyday cup"), french press ("for full-bodied flavor") and manual cone filter ("for when I'm in a hurry")—at the ready on the walnut countertop. What you won't see here—or in the nine Stumptown cafés in Portland, Seattle, New York City and Amsterdam—are auto-drip machines. "They don't get water hot enough," Sorenson says. He brings a similar zeal to cooking, and his favorite guinea pigs—kids Ava Gene, 8, Angus, 6, and Pearl Bell, 2—have inherited Dad's palate. Ava Gene even has a namesake dish: penne and red sauce cooked with pork sausage, ground pork, pepperoni and tenderloin. "And I am constantly feeding my son's passion for steak," Sorenson says with amusement—or maybe that's pride. —SARAH STEBBINS



The kids love Dad's "egg-in-a-hole": Punch out the center of a slice of seeded whole grain bread, butter it and toss into a frying pan. Crack an egg inside, brown, then flip.

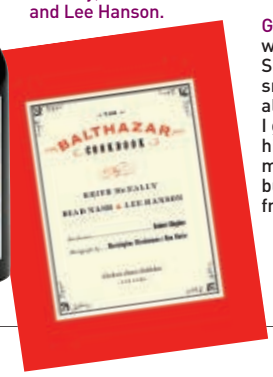
The Chemex *($32 and up, chemexcoffeemaker.com)* is his most beloved home brewer. Refreshingly simple—just pour boiling water through a filter in the top—it yields "clean" coffee. "You could drink a pot and still feel light."

Green olives stuffed with anchovies are Sorenson's signature snack: "Guests always ask where I get them." (He hits Pastaworks, a market in Portland, but you can order from tienda.com.)

Freshly ground beans are key, says Sorenson, who uses a "burr" grinder *(Baratza Maestro, $115, baratza.com)*. Unlike blades, the burr's grooved disks produce evenly sized particles.

Sorenson loves the artful design of the littala Ego coffee cup and saucer *($45, finnstyle.com)*, as well as its ideal 7-ounce size. Any larger and the coffee cools off before you can finish it, he says.

Some balsamic vinegars can be thin and acidic, but Villa Manodori *($48 for 8.5 ounces, surlatable.com)* has "the consistency of warm honey, and a sweet, dried-date flavor." He drizzles it and olive oil on salad almost every night.



He cooks entire cookbooks, recently making braised short ribs and roast chicken from *The Balthazar Cookbook* by Keith McNally, Riad Nasr and Lee Hanson.

get inspired

canned yams

GET INSPIRED

make a pizza Top a store-bought pizza shell with sliced yams, crumbled blue cheese and walnuts and bake until hot. Top with a squeeze of lemon juice and a handful of arugula.

update your hummus Puree yams with tahini, chickpeas, lemon juice and garlic.

stuff a chop Combine sautéed fennel and yams and season with cider vinegar and thyme. Stuff into thick pork chops and pan-fry in a covered skillet.

PORTRAIT BY DAVID LANTHAN REAMER. BALSAMIC VINEGAR BY DAN ROBERTS; EGG, STOCKFOOD.COM; OLIVES, ISTOCKPHOTO.COM; CANNED YAMS, GORMAN & GORMAN.

sound bite

the drive-by snack

We love a lot of things about Thanksgiving, but most of all the countless **sneaky eating possibilities** its leftovers afford us. It's what the drive-by snack is all about. Strolling through the kitchen? **Grab a slice of cold turkey.** Need to refill your water glass? Might as well stop for a spoonful of cranberry sauce. Suddenly, that cold box full of tomorrow's ingredients becomes a takeout window of ready-made delights. And the fact that **you're the one who cooked those treats** in the first place just makes them all the more delicious.

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PRISTIQ® (desvenlafaxine) is a prescription medication approved for the treatment of major depressive disorder in adults.

Important Safety Information About PRISTIQ®

Suicidality and Antidepressant Drugs Antidepressants increased the risk compared to placebo of suicidal thinking and behavior (suicidality) in children, teens, and young adults. Depression and certain other psychiatric disorders are themselves associated with increases in the risk of suicide. Patients of all ages who are started on antidepressant therapy or when the dose is changed should be monitored appropriately and observed closely for clinical worsening, suicidality, or unusual changes in behavior such as becoming agitated, irritable, hostile, aggressive, impulsive, or restless. Should these occur, report them to a doctor. PRISTIQ is not approved for use in children under 18.

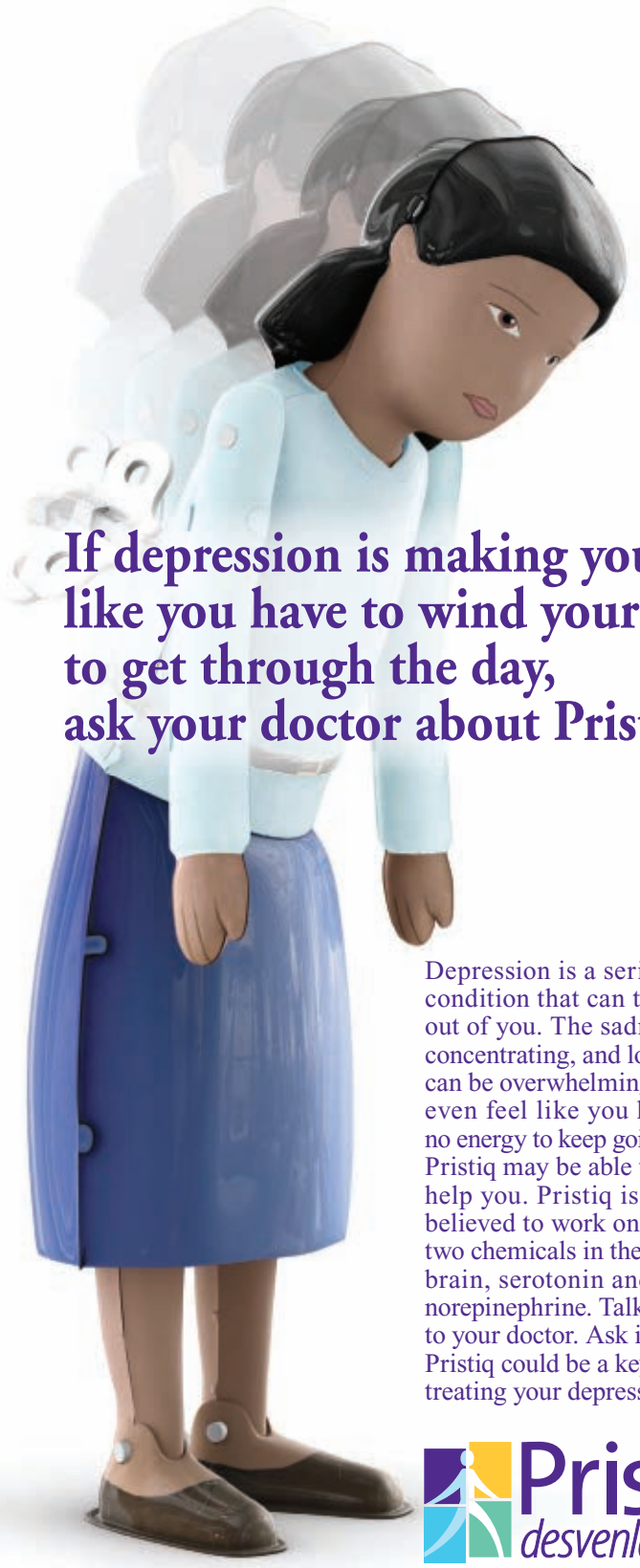
People taking MAOIs should not take PRISTIQ. Tell your healthcare professional about all prescription and over-the-counter medications you are taking or plan to take, including: medicines to treat migraines or mood disorders, to avoid a potentially life-threatening condition; and aspirin, NSAID pain relievers, or blood thinners because they may increase the risk of bleeding.

PRISTIQ may cause or make some conditions worse, so tell your healthcare professional about all your medical conditions, including:

- High blood pressure, which should be controlled before you start taking PRISTIQ and monitored regularly
- Heart problems, high cholesterol or triglyceride levels, or a history of stroke, glaucoma or increased eye pressure, kidney or liver problems, or have low sodium levels in your blood
- Mania, bipolar disorder, or seizures or convulsions
- If nursing, pregnant, or plan to become pregnant

Discontinuation symptoms may occur when stopping or reducing PRISTIQ, so talk to your healthcare professional before stopping or changing your dose of PRISTIQ. Until you see how PRISTIQ affects you, be careful driving a car or operating machinery. Avoid drinking alcohol while taking PRISTIQ. Side effects when taking PRISTIQ 50 mg may include nausea, dizziness, sweating, constipation, and decreased appetite.

Please see Brief Summary of Prescribing Information on next page.



If depression is making you feel like you have to wind yourself up to get through the day, ask your doctor about Pristiq.

Depression is a serious medical condition that can take so much out of you. The sadness, trouble concentrating, and loss of interest can be overwhelming. You may even feel like you have no energy to keep going. Pristiq may be able to help you. Pristiq is believed to work on two chemicals in the brain, serotonin and norepinephrine. Talk to your doctor. Ask if Pristiq could be a key in treating your depression.

Pristiq® desvenlafaxine
EXTENDED-RELEASE TABLETS

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Visit Pristiq.com or call 1-800-PRISTIQ (1-800-774-7847)

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May 2010

PQP00091

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IMPORTANT FACTS ABOUT Pristiq® desvenlafaxine EXTENDED-RELEASE TABLETS

(pris•teek')
Pristiq® - (desvenlafaxine) Extended-Release Tablets

Read the Medication Guide that comes with you or your family member's antidepressant medicine. Talk to your, or your family member's, healthcare provider about:
- all risks and benefits of treatment with antidepressant medicines
- all treatment choices for depression or other serious mental illness

What is the most important information I should know about antidepressant medicines, depression and other serious mental illnesses, and suicidal thoughts or actions?

1. Antidepressant medicines may increase suicidal thoughts or actions in some children, teenagers, and young adults within the first few months of treatment.

2. Depression and other serious mental illnesses are the most important causes of suicidal thoughts and actions. Some people may have a particularly high risk of having suicidal thoughts or actions. These include people who have (or have a family history of) bipolar illness (also called manic-depressive illness) or suicidal thoughts or actions.

3. How can I watch for and try to prevent suicidal thoughts and actions in myself or a family member?

- Pay close attention to any changes, especially sudden changes, in mood, behaviors, thoughts, or feelings. This is very important when an antidepressant medicine is started or when the dose is changed.
- Call the healthcare provider right away to report new or sudden changes in mood, behavior, thoughts, or feelings.
- Keep all follow-up visits with the healthcare provider as scheduled. Call the healthcare provider between visits as needed, especially if you have concerns about symptoms.

Call a healthcare provider right away if you or your family member has any of the following symptoms, especially if they are new, worse, or worry you:
- thoughts about suicide or dying
- attempts to commit suicide
- new or worse depression
- new or worse anxiety
- feeling very agitated or restless
- panic attacks
- trouble sleeping (insomnia)
- new or worse irritability
- acting aggressive, being angry or violent
- acting on dangerous impulses
- an extreme increase in activity and talking (mania)
- other unusual changes in behavior or mood

What else do I need to know about antidepressant medicines?

- **Never stop an antidepressant medicine without first talking to a healthcare provider.** Stopping an antidepressant medicine suddenly can cause other symptoms.
- **Antidepressants are medicines used to treat depression and other illnesses.** It is important to discuss all the risks of treating depression and also the risks of not treating it. Patients and their families or other caregivers should discuss all treatment choices with the healthcare provider, not just the use of antidepressants.
- **Antidepressant medicines have other side effects.** Talk to the healthcare provider about the side effects of the medicine prescribed for you or your family member.
- **Antidepressant medicines can interact with other medicines.** Know all of the medicines that you or your family member takes. Keep a list of all medicines to show the healthcare provider. Do not start new medicines without first checking with your healthcare provider.
- **Not all antidepressant medicines prescribed for children are FDA approved for use in children**. Talk to your child's healthcare provider for more information.

This Medication Guide has been approved by the U.S. Food and Drug Administration for all antidepressants.

Important Information about Pristiq

Read the patient information that comes with Pristiq before you take Pristiq and each time you refill your prescription. There may be new information. If you have questions, ask your healthcare provider. This information does not take the place of talking with your healthcare provider about your medical condition or treatment.

What is Pristiq?

- Pristiq is a prescription medicine used to treat depression. Pristiq belongs to a class of medicines known as SNRIs (or serotonin-norepinephrine reuptake inhibitors).
- Pristiq is not approved for use in children and adolescents.

Who should not take Pristiq?

Do not take Pristiq if you:
- are allergic to desvenlafaxine, venlafaxine or any of the ingredients in Pristiq.
- currently take, or have taken within the last 14 days, any medicine known as an MAOI. Taking an MAOI with certain other medicines, including Pristiq, can cause serious or even life-threatening side effects. Also, you must wait at least 7 days after you stop taking Pristiq before you take any MAOI.

What should I tell my healthcare provider before taking Pristiq?

Tell your healthcare provider about all your medical conditions, including if you:
- have high blood pressure
- have heart problems
- have high cholesterol or high triglycerides
- have a history of stroke
- have glaucoma
- have kidney problems
- have liver problems
- have or had bleeding problems
- have or had seizures or convulsions
- have mania or bipolar disorder
- have low sodium levels in your blood
- are pregnant or plan to become pregnant. It is not known if Pristiq will harm your unborn baby.
- are breastfeeding. Pristiq can pass into your breast milk and may harm your baby. Talk with your healthcare provider about the best way to feed your baby if you take Pristiq.

Serotonin syndrome or neuroleptic malignant syndrome (NMS)-like reactions

Rare, but potentially life-threatening, conditions called serotonin syndrome or Neuroleptic Malignant Syndrome (NMS)-like reactions can happen when medicines such as Pristiq are taken with certain other medicines. Serotonin syndrome or NMS-like reactions can cause serious changes in how your brain, muscles and digestive system work.

Especially tell your healthcare provider if you take the following:
- medicines to treat migraine headaches known as triptans
- St. John's Wort
- MAOIs (including linezolid, an antibiotic)
- tryptophan supplements
- silbutramine
- tramadol
- medicines used to treat mood disorders, including tricyclics, lithium, selective serotonin reuptake inhibitors (SSRIs), or serotonin norepinephrine reuptake inhibitors (SNRIs)

Ask your healthcare provider if you are not sure whether you are taking any of these medicines.

Before you take Pristiq with any of these medicines, talk to your healthcare provider about serotonin syndrome. See "What are the possible side effects of Pristiq?"

Pristiq contains the medicine desvenlafaxine. Do not take Pristiq with other medicines containing venlafaxine or desvenlafaxine.

Switching from other antidepressants

Side effects from discontinuing antidepressant medication have occurred when patients switched from other antidepressants, including venlafaxine, to Pristiq. Your doctor may gradually reduce the dose of your initial antidepressant medication to help reduce these side effects.

What should I avoid while taking Pristiq?

- Do not drive a car or operate machinery until you know how Pristiq affects you.
- Avoid drinking alcohol while taking Pristiq.

What are the possible side effects of Pristiq?

Pristiq can cause serious side effects, including:
- **See the beginning of this page.**
- **Serotonin syndrome or neuroleptic malignant syndrome (NMS)-like reactions. See "What should I tell my healthcare provider before taking Pristiq?"**

Get medical help right away if you think that you have these syndromes. Signs and symptoms of these syndromes may include one or more of the following:
- restlessness
- hallucinations (seeing and hearing things that are not real)
- coma
- nausea
- vomiting
- confusion
- increase in blood pressure
- diarrhea
- loss of coordination
- fast heart beat
- increased body temperature
- muscle stiffness

Pristiq may also cause other serious side effects including:
- **New or worsened high blood pressure (hypertension).** Your healthcare provider should monitor your blood pressure before and while you are taking Pristiq. If you have high blood pressure, it should be controlled before you start taking Pristiq.
- **Abnormal bleeding or bruising.** Pristiq and other SNRIs/SSRIs may cause you to have an increased chance of bleeding. Taking aspirin, NSAIDs (non-steroidal anti-inflammatory drugs), or blood thinners may add to this risk. Tell your healthcare provider right away about any unusual bleeding or bruising.
- **Glaucoma (increased eye pressure)**
- **Increased cholesterol and triglyceride levels in your blood**
- **Symptoms when stopping Pristiq (discontinuation symptoms).** Side effects may occur when stopping Pristiq (discontinuation symptoms), especially when therapy is stopped suddenly. Your healthcare provider may want to decrease your dose slowly to help avoid side effects.

Some of these side effects may include:
- dizziness
- nausea
- anxiety
- irritability
- sleeping problems (insomnia)
- sweating
- abnormal dreams
- tiredness
- diarrhea
- headache

- **Seizures (convulsions)**
- **Low sodium levels in your blood.** Symptoms of this may include headache, difficulty concentrating, memory changes, confusion, weakness, and unsteadiness on your feet. In severe or more sudden cases, symptoms can include hallucinations (seeing or hearing things that are not real), fainting, seizures and coma. If not treated, severe low sodium levels could be fatal. Contact your healthcare provider if you think you have any of these side effects.

Common side effects with Pristiq include:
- nausea
- headache
- dry mouth
- sleepiness
- dilated pupils
- insomnia
- constipation
- loss of appetite
- tremor
- diarrhea
- vomiting
- anxiety
- dizziness
- decreased sex drive
- delayed orgasm and ejaculation
- sweating
- tiredness

These are not all the possible side effects of Pristiq. Tell your healthcare provider about any side effect that bothers you or does not go away. Call your doctor for medical advice about side effects. For more information on these and other side effects associated with Pristiq, talk to your healthcare provider, visit our web site at www.pristiq.com or call our toll-free number 1-888-Pristiq.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Contact Information

Please visit our web site at www.pristiq.com, or call our toll-free number 1-888-Pristiq to receive more information. This product's label may have been updated. For current package insert and further product information, please visit www.pfizer.com or call our medical communications department toll-free at 1-800-934-5556.

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Pfizer helpful answers

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supermarket 101

shop better, save more

get fresh cranberries

BY KATIE BARREIRA

»BUY IT

Look for firm berries with shiny, jewel-red skin.

Avoid soft or shriveled cranberries (overripe) and ones with a green ring around the stem (underripe).

FREEZE IN AN AIRTIGHT BAG FOR UP TO ONE YEAR.

Refrigerate in their original packaging for up to one month.

BEST: OCTOBER THROUGH DECEMBER

»COOK IT

Vanilla Bean-Sugared Cranberries

MAKES 3 CUPS

In a small saucepan, bring **2 cups sugar** and **1½ cups water** to a simmer over medium heat, stirring until the sugar is dissolved; remove from the heat. Place **2 cups fresh cranberries** in a medium, heatproof bowl and pour the hot liquid on top; let cool to room temperature. Cover with plastic wrap and refrigerate overnight. Using a food processor, pulse **½ cup sugar** with the seeds scraped from **1 vanilla bean** until superfine; transfer to a shallow dish. Strain the cranberries with a slotted spoon, add to the sugar and roll to coat. Transfer the sugared berries to a parchment-lined baking sheet and let stand until set, about 1 hour. Store in an airtight container for up to 2 weeks.

web **Get a guide to all the best fall produce** at rachaelraymag.com/november.

»MAKE IT

Cook with onions until caramelized, then puree with brown sugar and cider vinegar for a twist on ketchup. ❊ Mix with orange juice and sugar and simmer until the berries burst, then stir in dijon mustard for a zesty relish. ❊ Pulse in a food processor with scallions, jalapeño, lime juice and sugar for a fruit salsa. ❊ Freeze whole to float as ice cubes in a holiday punch. ❊ Puree with walnuts, extra-virgin olive oil, vinegar, sugar and salt for a salad dressing or meat marinade. ❊ Stir-fry with shredded carrots, shaved fennel, grated orange peel and hoisin sauce. ❊ Toss with sliced apples and pears, top with a sweet biscuit batter and bake for a fall fruit cobbler. ❊ Stir frozen into quick bread or muffin batter and add 10 minutes to the baking time.

DANIEL HURST/AGSTOCK IMAGES/CORBIS.

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taste test: Cookie Dough

BY **DINA CHENEY** | PHOTOGRAPH BY **LUCAS ZAREBINSKI**

BEST CHOCOLATE CHIP
Immaculate Baking Company Supremes Chocolate Chunk

After biting into one of these chunky cookies, a tester raved, "No skimping on chocolate here!" She wasn't lying: Semisweet and milk chocolate morsels make up a whopping 25 percent of these bad boys. The remainder is rich, buttery, vanilla-scented dough. "This is what all other chocolate chip cookies aspire to be," one admirer swooned. *($3.99 for 14 ounces, at grocery stores)*

BEST OATMEAL
Wholly Wholesome Oatmeal Raisin

With just 11 (mostly organic) ingredients—including rolled oats and plump raisins—these chewy, hearty cookies look and taste homemade. They're a "sweet and salty snack any mom would be happy to serve, and any kid would be thrilled to eat," praised a panelist. *($5.69 for 11.25 ounces, at select grocery stores)*

BEST PEANUT BUTTER
Pillsbury Simply Peanut Butter

These smooth, golden-brown treats won over our crowd with their "moist, doughy interior and lightly crisp exterior," as one panelist put it. The peanut butter flavor is strong, but not overpowering: "I can also taste the brown sugar and vanilla," one taster noted. *($3.49 for 14 ounces, at grocery stores)*

BEST SUGAR
Target Market Pantry Snickerdoodle

Sugar cookies don't have to be boring. Exhibit A: these "melt-in-your-mouth soft" cookies. Cinnamon is the star here—the dough is laced with a comforting dose, and cinnamon sugar is also sprinkled on top. The result: a pretty treat that one taster imagined would "elevate afternoon tea from humdrum to dreamy." *($2 for 16 ounces, at SuperTarget stores)*

BEST ODDBALL
Nestlé Toll House Ultimates Chocolate Chip Cookies with Caramel Filling

What's better than a chocolate chip cookie? A chocolate chip cookie with a gooey caramel filling! Bite into these "thick and tender" rounds when they're fresh out of the oven, and—surprise!—they'll ooze creamy caramel. "These cookies are well worth the mess!" one panelist raved. *($3.49 for 16 ounces, at grocery stores)*

FOOD STYLING BY LIZA JERNOW; PROP STYLING BY PAMELA DUNCAN SILVER.

web Now frost! **Watch step-by-step cookie-decorating videos from our test kitchen** at rachaelraymag.com/november.

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DO NOT DENY YOUR DARK SIDE.

DARK CHOCOLATE

Reese's

perfectly™ DARK

What Kind of Grocery Shopper Are You?

Take our quiz to find out! No matter what your holiday shopping style, we have strategies to make the busiest supermarket time of year the easiest—and cheapest—yet.

BY **NICOLE CHERIE JONES**

1. When it comes to shopping for Thanksgiving dinner, you feel:

a. Thankful that your supermarket is open 24/7.

b. Relaxed. You finished your shopping weeks ago and just need to make one last trip for perishables.

c. Panicked. You have no idea when you'll make it to the store.

d. Excited! You love shopping for the big day.

2. It's a few weeks before the main event. You stop at the supermarket to:

a. Pick up groceries for tonight's dinner.

b. Capitalize on sale items for your Thanksgiving meal found in the online circular.

c. Pick up wine and flowers for a holiday party that evening.

d. Get tips from the on-site demo chefs—you're always hoping to find something new to add to your special menu.

3. In the store, you come across a display of decorations. You:

a. Are thrilled because you completely forgot about decor, so you buy them all. Party supplies: check!

b. Walk right on by. Items in displays are usually overpriced.

c. Ignore them—you don't have time to care.

d. Grab items that work for your grand master plan... then on to the food already!

4. After you upload your holiday dinner shopping list to your smartphone, you:

a. Consider planning a trip to the supermarket, but start on another project instead.

b. Hop online to look for coupons and circular deals.

c. Squeeze in a trip to the supermarket over your lunch break and pray that you're on time for your next meeting.

d. Worry about where you'll find duck fat.

5. You survived the big day! You look over your receipts and begin feeling sticker shock. You:

a. Vow—again—to start shopping earlier next year.

b. Reason that prices were higher this year.

c. Don't care. You're just glad you got everything done.

d. Consider toning down your next holiday menu a notch.

TURN FOR THE RESULTS

PHOTO, VEER.COM.

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Our perfectly seasoned sausage is a magnet for other ingredients.

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advertisement

Prep *made easy* with pyrex

So now that You've Been Asked to Bring something for the big holiday get-together, use this bookmark to discover some smart new products and recipes that'll help you be a great guest.

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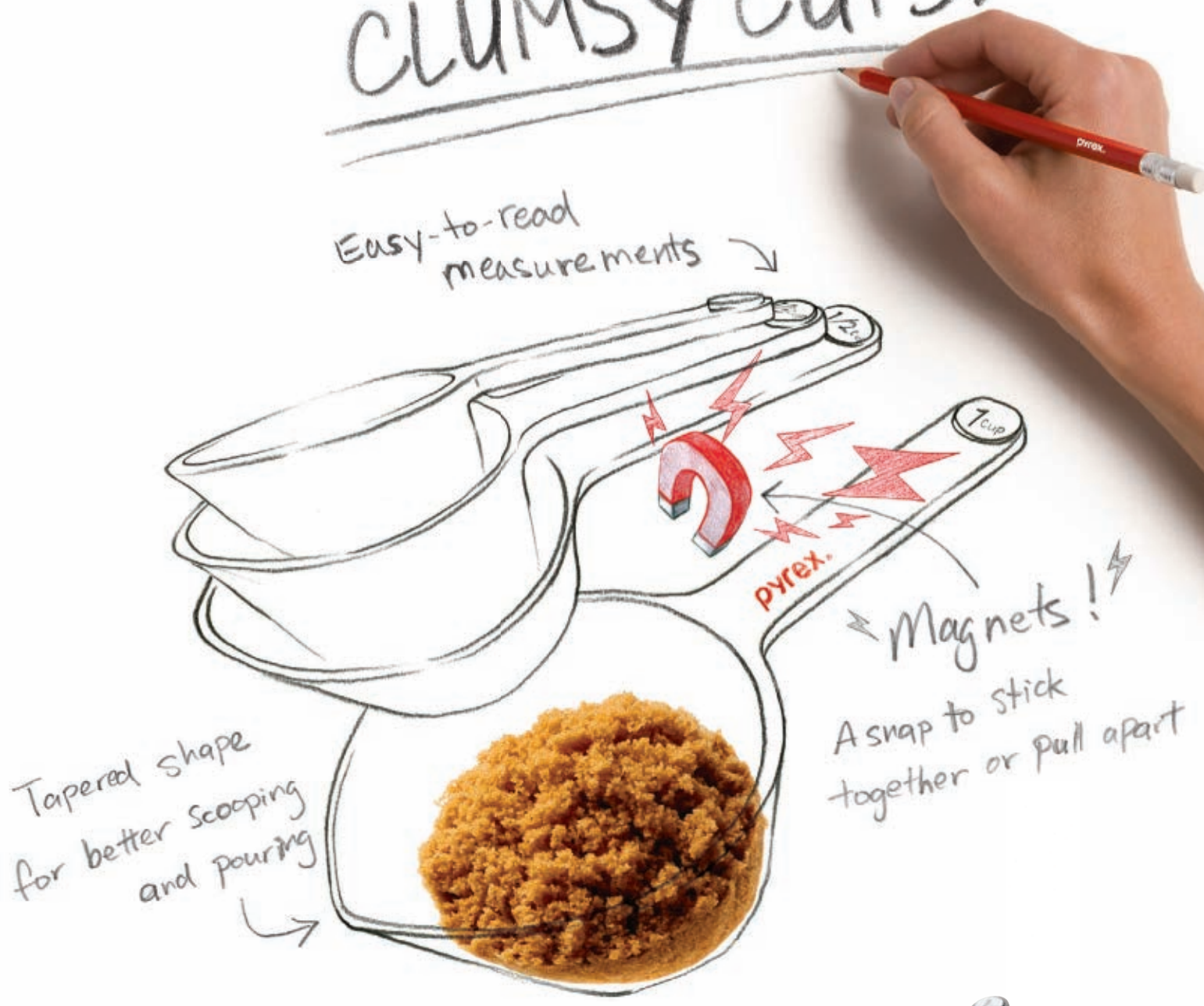
Solving for CLUMSY CUPS.



There has to be a better way. That's the thinking behind our line of cooking tools. For example, our Pyrex® measuring cups are magnetized so they easily separate or stick together. No pesky rings. See all our smart products at pyrexware.com.

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COOKING SOLVED™

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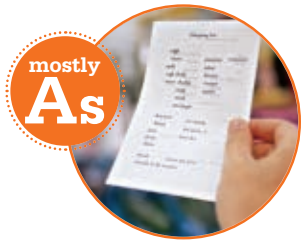
if you answered...



YOU ARE: A Last-Minute Shopper

Hello, procrastinator! "You avoid starting until the last minute because you're overwhelmed by your own expectations," psychologist Andrea Bonior says. This could lead to a disorganized buying frenzy (and overspending!), she explains. To thwart this, **break down the process into smaller, more manageable steps, like searching for recipes, making a list and shopping**. Getting the ball rolling is often the hardest part, so Linda Samuels, author of *The Other Side of Organized*, advises limiting menu options to two each of drinks, appetizers, mains, sides and desserts. And don't shun frozen appetizers and store-bought desserts, says Teri Gault, author of *Shop Smart, Save More*. Not only will they save you time, but they can be found at up to half off during last-minute holiday sales.

YOU ARE: An Organized Budget Shopper

You're super-organized and a pro at scoring deals. But don't pat yourself on the back just yet—shopping too early may result in overbuying, behavioral food expert Juliet A. Boghossian says. "Deal hunters thrive on the thrill of a great sale," she says, which triggers a sense of urgency to go overboard and buy more than what's needed. Doing this for two months straight can blow your holiday budget (and leave you with more canned pumpkin than you need), so **be sure to plan your menu early, too, and stick to a shopping list**—even if it's October. Early shopping can also sabotage your budget in another way: "Traditional holiday items like stuffing mix and jarred cranberry sauce are deeply discounted the week before Thanksgiving," Boghossian says. So make sure it's really a great deal before stocking up on any such items preseason.

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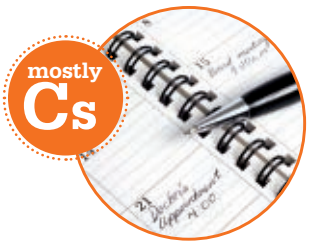

YOU ARE: A No-Time-to-Shop Shopper

You don't have a single date open on your calendar. Translation: You're a chronic multitasker trying to fit it all in. "Overcommitment is driven by ambition—turning anything down can create feelings of failure and anxiety," Boghossian says. But if you stretch yourself too thin, you're likely to miss out on the quality of the experience and you may end up feeling frazzled. "**Concentrate on the task at hand and think positive thoughts about sharing the holiday meal with family and friends**," Samuels says. Physically crossing off items on a list can also help, she adds. And since you really are short on time, take advantage of some supermarket shortcuts. Carla Hall of Alchemy Caterers in Washington, D.C., suggests purchasing precut veggies from the salad bar or jazzing up a rotisserie chicken with a special sauce.

YOU ARE: A Specialty-Ingredient Shopper

You sure like to strut your culinary stuff. "Dubbed a perfectionist and confident host, this person—ironically—is seeking validation from guests," says Boghossian, who suggests hosting every other year so you can recharge. When you *are* hosting, your biggest challenge tends to be tracking down unusual ingredients, so "**save time and frustration by calling around before stepping out the door**," advises Angi Pietzak of Lovely Catering & Bakery in Atlanta. Remember that specialty stores charge up to 70 percent more for basic items like milk and eggs, so start at a standard supermarket, says Kimberly Danger, author of *Instant Bargains*. Don't forget online gourmet stores, since they often offer competitive pricing. For hard-to-find seasonal produce, seafood or meat, try this tip from Pietzak: "Most chefs list contact info on their restaurant websites and are happy to help out."

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Holiday Gingerbread Cookies

servings: 24

Reynolds® Parchment Paper
3 ¼ cups flour
1 teaspoon ground ginger
1 teaspoon baking soda
½ teaspoon each ground cinnamon, ground cloves and salt
¾ cup butter or margerine
¾ cup packed brown sugar
½ cup molasses
1 egg
1 teaspoon vanilla extract

COMBINE dry ingredients and set aside.

BEAT butter, brown sugar and molasses in large bowl on low speed until light and fluffy. Beat in egg and vanilla. Gradually stir in flour mixture until well blended. Divide dough in half. Wrap; refrigerate 2 hours or until firm.

HEAT oven to 350°F. Line 2 cookie sheets with Reynolds® Parchment Paper; set aside.

ROLL out dough; cut with 5-inch cookie cutters. Place on parchment-lined cookie sheets.

BAKE until edges begin to brown, 10 to 12 minutes.

COOL and decorate.

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Food Processors

Whether you're chopping, mixing or making dough, these mighty machines do it in a flash!

BY **VIVIAN JAO** | PHOTOGRAPHY BY **LUCAS ZAREBINSKI**

PROP STYLING BY PAMELA DUNCAN SILVER.

(1) BLACK & DECKER 10-CUP POWERPRO WIDE-MOUTH
$50 *blackanddeckerappliances.com*
UPSIDE Inexpensive; compact footprint.
DOWNSIDE Bowl unlocks from base too easily; somewhat dull blade; motor strains during tough jobs like dough-making; leaks when processing liquids.

(2) OSTER 10-CUP PROFESSIONAL
$120 *walmart.com*
UPSIDE Compact footprint and storage (attachments fit inside work bowl).
DOWNSIDE Somewhat dull blade; motor strains during tough jobs like dough-making.

(3) CUISINART ELITE COLLECTION 14-CUP
$279 *cuisinart.com*
UPSIDE Quiet; powerful 1,000-watt motor and sharp blades; includes bonus 4½- and 11-cup work bowls; adjustable shredding and slicing disks; wide mouth; chopping blade locks to prevent it from falling out when emptying bowl; top lid easily locks shut without align-and-twist method of other models.
DOWNSIDE Expensive; large footprint; difficult to clean rubber seal where food gets trapped.

(4) KITCHENAID 12-CUP
$250 *shopkitchenaid.com*
UPSIDE Quiet; powerful motor and sharp blades; includes bonus 4-cup work bowl; multiple slicing and shredding disks; extra-long food chute; food pusher doubles as a 4-ounce measuring cup.
DOWNSIDE Expensive; large footprint.

(5) HAMILTON BEACH BIG MOUTH 14-CUP
$90 *hamiltonbeach.com*
UPSIDE Inexpensive for its large capacity; extra-wide mouth; compact storage (attachments fit inside work bowl); easy to clean.
DOWNSIDE Large footprint; pulse function requires constantly turning a knob instead of pressing a button; somewhat dull blade; motor strains during tough jobs like dough-making.

TURN FOR THE RECIPE

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USE YOUR FOOD PROCESSOR TO
make this

Mini Cherry Jam Turnovers

MAKES 10

PREP 20 MIN (PLUS CHILLING) **BAKE** 15 MIN

- 1 cup flour
- ½ teaspoon salt
- 6 tablespoons butter, chilled and cut into small pieces
- 6 tablespoons cream cheese, chilled and cut into small pieces
- 2 tablespoons ice water
- 1 egg, beaten
- ½ cup cherry preserves

1. Using a food processor, pulse together the flour and salt. Add the butter and cream cheese and pulse until the mixture resembles coarse crumbs. Sprinkle with the ice water and pulse until the dough forms a ball; flatten into a disk, wrap and refrigerate for 30 minutes.
2. Preheat the oven to 425°. Flour the dough and roll it out ⅛ inch thick. Using a 4-inch round cookie cutter, cut out disks, then reroll the scraps and repeat until you have 10 disks. Brush some egg around each rim, spoon 2 teaspoons preserves into each center and fold the dough over to cover. Press the edges to seal and crimp with a fork.
3. Transfer the turnovers to a parchment-lined baking sheet, brush with the remaining egg and cut 2 small slits into the top of each turnover. Bake until golden, about 15 minutes; transfer to a rack to cool.

tip This versatile, flaky dough can be used with practically any filling. Swap in your favorite fruit preserves, or go savory with a spinach-feta or crabmeat-cream cheese filling.

FOOD STYLING BY LIZA JERNOW; PROP STYLING BY PAMELA DUNCAN SILVER.

insider tips & tricks

1. Use "pulse" instead of "on" for more control when chopping. **2.** For cleaner slicing, freeze meats and soft cheeses until firm. **3.** Dry herbs thoroughly to avoid soggy results. **4.** Insert a funnel (or rolled-up parchment) into the chute for less mess when adding flour or sugar. **5.** Clean discolored plastic parts with lemon juice or a paste of 2 parts baking soda to 1 part warm water.

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“We’ve heard this story a hundred times, but it’s still funny.”

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holiday desserts

Living Light

BY **TRACEY SEAMAN** | PHOTOGRAPHY BY **CON POULOS**

Pumpkin Chiffon Cake

SERVES 12
PREP 30 MIN (PLUS COOLING)
BAKE 55 MIN

- **1 cup flour**
- **1¼ cups granulated sugar**
- **1 tablespoon pumpkin pie spice**
- **1 teaspoon baking powder**
- **½ teaspoon salt**
- **4 eggs, separated, plus 5 egg whites, at room temperature**
- **1 cup canned pure pumpkin puree**
- **Confectioners' sugar, for dusting**

1. Preheat the oven to 325°. In a large bowl, whisk together the flour, ¾ cup granulated sugar, the pumpkin pie spice, baking powder and salt. In a medium bowl, combine the egg yolks and pumpkin puree. Stir the pumpkin mixture into the flour mixture until smooth.
2. Using an electric mixer with a whisk attachment, whip the remaining 9 egg whites at medium speed until foamy, about 2 minutes. With the machine on, gradually whisk in the remaining ½ cup granulated sugar; increase the speed to high and beat until stiff but still moist, 1 to 2 minutes.
3. Add one-quarter of the egg white mixture to the pumpkin batter, folding with a rubber spatula just until no streaks remain. Fold in the remaining egg white mixture in the same manner. Pour the batter into a 10-inch tube pan with a removable bottom and bake until springy to the touch and a cake tester inserted in the center comes out clean, 55 minutes.
4. Let cool in the cake pan for 5 minutes, then invert the pan onto a narrow-necked bottle and let hang upside down until completely cool, about 1½ hours. Place the cake right side up and remove the pan. To serve, dust the cake with the confectioners' sugar.

WHAT'S IN IT FOR YOU

PUMPKIN CHIFFON CAKE

- It's pumpkin-packed *and* a healthier alternative to high-calorie custard pie.
- It will satisfy cake lovers even without layers of fatty frosting.
- It's sturdy and statuesque—a thin slice feels substantial.

Calories	123
Fat	2g
Carbohydrates	25g
Protein	5g

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY MARINA MALCHIN.

myth of the month **For a healthful helping of turkey, stick to the white meat.** THE REAL DEAL Dark-meat turkey is higher in nutrients, among them iron, zinc, and vitamins B6 and B12. Plus, its rich flavor is super-satisfying—so a small portion can have a big impact.

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Calories.....157
Fat.....3g
Carbohydrates.....30g
Protein.....2g

Apple Pie with Craggy Crust

SERVES 8 **PREP** 30 MIN **BAKE** 25 MIN

Nonstick cooking spray
1 tablespoon unsalted butter
3 granny smith apples (about 1¾ pounds)—peeled, cored and sliced ¼ inch thick
¼ cup light brown sugar
Salt
1 egg plus 1 egg white
⅓ cup granulated sugar
¼ teaspoon baking powder
6 sheets graham crackers, broken into coarse pieces (about 1⅓ cups)
Confectioners' sugar, for dusting

1. Position a rack in the lower third of the oven and preheat to 350°. Grease a 9-inch round pie pan with cooking spray. In a large skillet, melt the butter over medium heat. Add the apples, brown sugar and a pinch salt and cook, stirring gently, until the apples are crisp-tender, about 5 minutes. Transfer to the pie pan.
2. In a medium bowl, combine the egg, egg white, granulated sugar, baking powder and a pinch salt. Using a handheld electric mixer, beat on high speed until pale and foamy, about 5 minutes. Fold in the graham crackers. Spoon the mixture over the apples in the pan. Bake until the topping is springy to the touch, about 25 minutes. Dust with the confectioners' sugar.

WHAT'S IN IT FOR YOU

APPLE PIE WITH CRAGGY CRUST

- Graham crackers offer big crunch with less fat than a typical butter piecrust.
- Apples are naturally sweet, so added sugar is reduced.
- The fruit is plump and full of fiber—making you feel full faster.

Calories.....148
Fat.....12g
Carbohydrates.....9g
Protein.....3g

Light-as-Air Chocolate Mousse

SERVES 8

PREP 20 MIN (PLUS CHILLING) **COOK** 5 MIN

¾ cup heavy cream
3 ounces semisweet chocolate, finely chopped
Ice water
5 egg whites
2 tablespoons sugar

1. In a small, heavy saucepan, heat the cream and chocolate over medium-low heat, stirring occasionally, until melted and smooth, about 5 minutes. Transfer to a medium bowl and place the bowl into a large bowl of ice water; let cool, stirring occasionally, for about 5 minutes.
2. Using an electric mixer with a whisk attachment, whip the egg whites on medium speed until foamy, about 1 minute. With the machine on, gradually whisk in the sugar and beat until stiff but still moist, 2 to 3 minutes. Transfer to a large bowl.
3. Transfer the chocolate-cream mixture to the mixer bowl and whip at medium speed until fluffy, about 2 minutes. Add one-quarter of the egg white mixture to the chocolate-cream mixture, folding with a rubber spatula just until no streaks remain. Fold in the remaining egg white mixture in the same manner. Divide the mousse among 8 cups or bowls and refrigerate for 30 minutes or up to overnight.

WHAT'S IN IT FOR YOU

LIGHT-AS-AIR CHOCOLATE MOUSSE

- It's not too sweet, so the chocolate really stands out.
- It's rich and creamy—a little goes a long way.
- Egg whites pack in the protein.

web **We've lightened up more recipes at** rachaelraymag.com/november.

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Old School...New School

Classic dishes aren't born, they're made—time and time again. This month we celebrate how the reuben sandwich has touched our taste buds, and our lives.

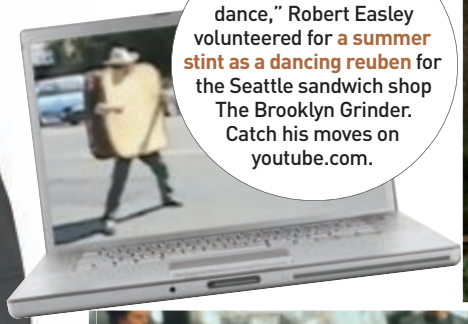
BY **LIZ PEARSON**

READER'S STORY
Marc Brummer can build a reuben even if it means corning the beef from scratch. His dad, a Polish immigrant in the deli business since 1946, taught him how: "Doing it right takes two weeks." Marc's classic reuben is open-face, broiled and meant to be eaten with a fork and steak knife. "Substantial tools for a substantial sandwich!" he says.

WANT MARC'S RECIPE? Visit rachaelraymag.com/november

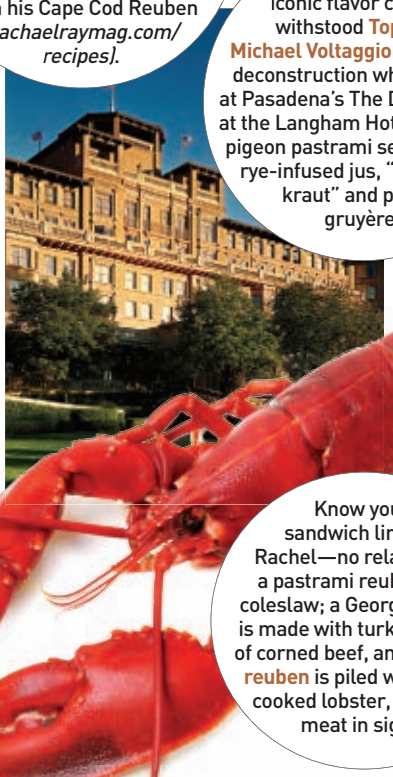
RACH'S STORY
"The reuben is one of my all-time favorite sammies. As with any food you love, it's fun to try to reinvent it or freshen it up with a tasty twist every now and again, like my St. Patty's-Style Reuben Sliders." For Rach's new-school twist on the reuben sandwich, and to let her make over your dish, visit rachaelraymag.com/november.

Oprah's famous first tweet may have made her feel "really 21st century," but it might have also made her a bit peckish—she soon followed with, "hi jimmy order a reuben for me."



All "for the love of the dance," Robert Easley volunteered for **a summer stint as a dancing reuben** for the Seattle sandwich shop The Brooklyn Grinder. Catch his moves on youtube.com.

We asked government officials of **three U.S. towns named Sandwich** to give us their best shot at a recipe that would do its name proud. Sandwich, MA, selectman John G. Kennan Jr. won our hearts with his Cape Cod Reuben *(rachaelraymag.com/recipes)*.



The reuben's iconic flavor combos withstood **Top Chef Michael Voltaggio**'s highbrow deconstruction when he was at Pasadena's The Dining Room at the Langham Hotel. His take: pigeon pastrami served with a rye-infused jus, "brussels-kraut" and puffed gruyère.

Meg Ryan's character Sally isn't the only one having an enthusiastic reaction to a **Katz's Deli sandwich**—the New York City landmark sells more than 2,000 reubens a week.

Save the Deli author David Sax makes no bones about the reuben at **Zingerman's Deli in Ann Arbor**: "People make pilgrimages to a town in the middle of *#%#ing Michigan to get a corned beef sandwich." They'll also ship the fixings to your door *(zingermans.com)*.

Know your sandwich lingo: A Rachel—no relation—is a pastrami reuben with coleslaw; a Georgia reuben is made with turkey instead of corned beef, and a **lobster reuben** is piled with sweet cooked lobster, no cured meat in sight.

RECIPE PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY PAMELA DUNCAN SILVER; RACHAEL RAY, DAVID M. RUSSELL; OPRAH, ANDY FOSSUM/STARTRAKSPHOTO.COM; SANDWICH SIGN, ALAMY; *WHEN HARRY MET SALLY*, CASTLE ROCK/NELSON/COLUMBIA; LOBSTER, ISTOCKPHOTO.COM

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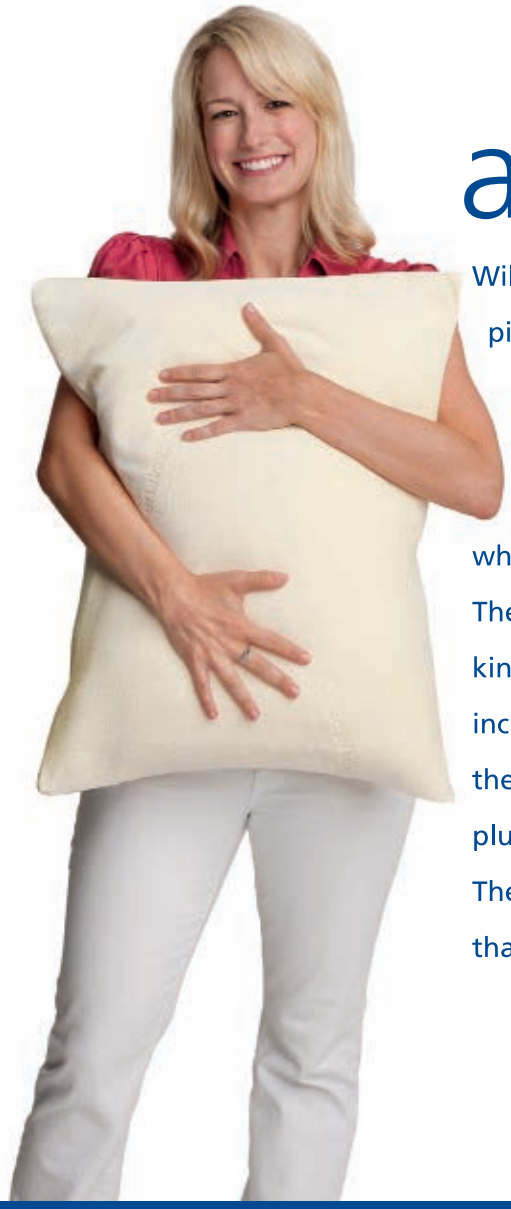

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Dinners for 10 Bucks (or Less)

BY **CHARLES PIERCE**

THE RECEIPT

Flank steak	$6.74
Egg noodles	$1.10
Vegetable oil	$0.24
Caraway seeds	$0.29
Red cabbage	$0.73
Beet	$0.24
Cider vinegar	$0.18
Sugar	$0.23
Fresh dill	$0.25

TOTAL: $10.00

Salt and pepper are freebies.

$2.50 per person

PHOTOGRAPHY BY DAN ROBERTS; FOOD STYLING BY SARAH THOMPSON; PROP STYLING BY MELISSA HABERMAN.

Tangy Red Cabbage and Beets with Beef

SERVES 4 **PREP** 15 MIN **COOK** 25 MIN

- ¾ pound flank steak
- Salt and pepper
- 5 ounces egg noodles
- 3 tablespoons vegetable oil
- 1 teaspoon caraway seeds
- 1 pound red cabbage, shredded (about 6 cups)
- 1 beet, trimmed and grated
- ¼ cup cider vinegar
- 4 teaspoons sugar
- 2 tablespoons chopped fresh dill

1. Season the flank steak with salt and pepper. In a large pot of boiling, salted water, cook the noodles until al dente; drain.

2. Meanwhile, in a large skillet, heat the oil over medium-high heat until almost smoking. Add the steak and cook, turning once, for 8 minutes for medium-rare; transfer to a cutting board and tent with foil.

3. Add the caraway seeds to the skillet and cook over medium-high heat for 1 minute. Add the cabbage and beet and cook, stirring, until wilted, about 5 minutes. Add the vinegar, sugar and ¾ cup water. Lower the heat to medium-low and cook, stirring occasionally, until the cabbage is tender, about 10 minutes; season with salt and pepper.

4. Slice the steak thinly against the grain, adding any remaining juices to the cabbage mixture. Divide the noodles among 4 plates and top with the cabbage-beet mixture, steak and dill.

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McCormick® Sage-Rubbed Roasted Turkey

Makes 12 servings

Prep Time: 15 minutes
Cook Time: 3 ½ hours

1 whole turkey (12 to 14 lb.), fresh or frozen, thawed
1 tbsp. vegetable oil
2 tbsp. **McCormick Rubbed Sage**
1 tbsp. **Lawry's® Seasoned Salt**
2 tsp. **McCormick Paprika**
1 ½ tsp. **McCormick Garlic Powder**
1 tsp. **McCormick Ground Black Pepper**

PLACE turkey on rack in roasting pan. Brush with oil. Mix seasonings. Sprinkle 1 tablespoon of the seasoning inside turkey. Spread remaining seasoning over entire surface and under skin of turkey. Add ½ cup water to pan. Cover loosely with heavy duty foil.

ROAST in preheated 325°F oven 1 hour. Remove foil. Roast 2 to 2 ½ hours longer or until internal temperature reaches 165°F (175°F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes before slicing. Reserve pan juices to make gravy.

For the Roasted Sweet Potatoes and other holiday recipes, visit mccormick.com

The Taste You Trust®

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Huevos Rancheros Salad

SERVES 4 **PREP** 20 MIN **COOK** 10 MIN

- ½ cup plus 3 tablespoons store-bought tomatillo salsa
- ¼ cup extra-virgin olive oil
- Salt and pepper
- One 15-ounce can black beans, rinsed
- 4 cups tortilla chips
- 4 ounces monterey jack cheese, shredded (about 1 cup)
- ¾ head iceberg lettuce, shredded
- 4 eggs

1. Preheat the broiler. Line a baking sheet with parchment. In a medium bowl, whisk together ½ cup salsa and 2 tablespoons olive oil; season with salt and pepper.
2. In a small bowl, mash half of the black beans with the remaining 3 tablespoons salsa.
3. Arrange the tortilla chips on the prepared pan and top with the mashed beans and the cheese. Broil until melted, about 3 minutes.
4. In a bowl, toss the lettuce and remaining black beans with the salsa. Divide the tortilla chips among 4 plates; top with the salad.
5. In a large nonstick skillet, fry the eggs in the remaining 2 tablespoons olive oil over medium-high heat. Place an egg on top of each salad.

THE RECEIPT

Tomatillo salsa	$1.40
Extra-virgin olive oil	$0.94
Canned black beans	$0.99
Tortilla chips	$1.12
Monterey jack cheese	$1.70
Iceberg lettuce	$1.11
Eggs	$0.68

TOTAL: $7.94
Salt and pepper are freebies.

$1.99 per person

Top it off with perfection

McCormick® Perfect Turkey Gravy

Prep Time: 5 minutes Cook Time: 10 minutes

2 pkg. McCormick Turkey Gravy Mix
¼ cup flour
3 cups cold water
1 cup turkey pan drippings or turkey broth

MIX Gravy Mix and flour in large saucepan. Gradually stir in water and turkey drippings with wire whisk until smooth.

COOK on medium-high heat until gravy comes to boil, stirring frequently. Reduce heat to low; simmer 5 minutes or until thickened, stirring occasionally. (Gravy will continue to thicken upon standing.) Makes 15 servings.

For more great-tasting recipes, visit mccormick.com

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WILL COOK UP SOME DELIGHT.

PRETZEL-TAILED TURKEY TREATS™

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Lemon Chicken Fricassee with Biscuit Topping

SERVES 4 **PREP** 30 MIN **BAKE** 25 MIN

- **8 skinless, boneless chicken thighs (about 1¾ pounds), quartered**
- **Salt and pepper**
- **½ cup plus 2 tablespoons vegetable shortening, chilled**
- **1 onion, chopped**
- **1 clove garlic, finely chopped**
- **2 cups plus 2 tablespoons flour**
- **One 14.5-ounce can chicken broth**
- **1 cup frozen peas and carrots**
- **Grated peel and juice of 1 lemon**
- **1 tablespoon baking powder**
- **1 cup plus 2 tablespoons buttermilk**

1. Preheat the oven to 425°. Season the chicken with salt and pepper. In a large, ovenproof skillet, heat 2 tablespoons shortening over medium-high heat. Add the chicken and cook, stirring, until browned, about 5 minutes. Add the onion and garlic and cook, stirring, until softened, about 5 minutes. Stir in 2 tablespoons flour and cook, stirring, for 2 minutes. Add the broth and bring to a boil, scraping up any browned bits. Stir in the peas and carrots, lemon peel and lemon juice. **2.** In a bowl, combine the remaining 2 cups flour, the baking powder and ½ teaspoon salt. Using your fingertips, rub the remaining ½ cup shortening into the dry ingredients. Stir in 1 cup buttermilk to form a dough. Transfer to a floured surface and roll out ½ inch thick. Using a 3-inch cookie cutter, form 8 biscuits. **3.** Top the chicken mixture with the biscuits and brush the dough with the remaining 2 tablespoons buttermilk. Bake until browned and cooked through, about 25 minutes.

THE RECEIPT

Chicken thighs	$3.48
Vegetable shortening	$0.90
Onion	$0.21
Garlic	$0.06
Flour	$0.35
Chicken broth	$1.19
Frozen peas and carrots	$0.64
Lemon	$0.55
Baking powder	$0.17
Buttermilk	$0.54

TOTAL: **$8.09**

Salt and pepper are freebies.

$2.02 per person

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$2.47
per person

THE RECEIPT

Vegetable oil	$0.12
Lamb sausage	$3.75
Onion	$0.21
Ground cumin	$0.45
Ground cinnamon	$0.01
Canned diced tomatoes	$1.59
Canned chickpeas	$0.79
Fresh parsley	$0.25
Couscous	$2.69

TOTAL: $9.86
Salt and pepper are freebies.

Moroccan Lamb Stew

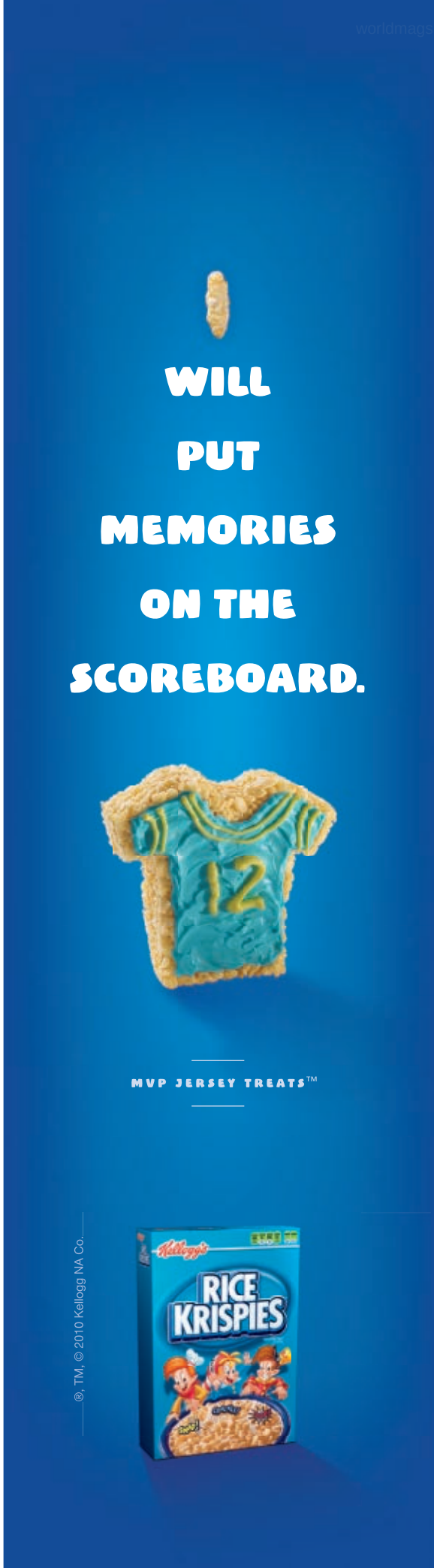
SERVES 4 **PREP** 10 MIN **COOK** 30 MIN

2 tablespoons vegetable oil
¾ pound lamb sausage, casing discarded
1 onion, chopped
½ teaspoon ground cumin
½ teaspoon ground cinnamon
One 14.5-ounce can diced tomatoes
One 14.5-ounce can chickpeas, rinsed
2 tablespoons chopped parsley
One 10-ounce box couscous

1. In a large saucepan, heat 1 tablespoon oil over medium-high heat. Add the sausage and cook, stirring, until browned, about 7 minutes. Transfer to a bowl; discard the fat in the pan. Add the remaining 1 tablespoon oil and the onion to the pan and cook, stirring, until softened, about 5 minutes. Stir in the cumin and cinnamon and cook for 1 minute.

2. Add the tomatoes, chickpeas and ⅔ cup water to the pan and bring to a boil. Cook, stirring, until thickened, about 5 minutes. Lower the heat, stir in the sausage and parsley and simmer for 10 minutes.

3. Meanwhile, prepare the couscous according to package directions. Serve the stew over the couscous.



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WILL
BRING
EVERYONE
TOGETHER.

HEART CUT-OUT TREATS™

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Pork Scallops with Apples and Sweet Potatoes

SERVES 4
PREP 30 MIN (PLUS MARINATING)
COOK 25 MIN

- One 1-pound pork tenderloin, cut into 8 pieces and pounded ⅓ inch thick
- 2 tablespoons vegetable oil
- 2 tablespoons soy sauce
- 2 sweet potatoes, peeled and sliced ¼ inch thick
- 2 granny smith apples, cored and sliced ¼ inch thick
- 2 tablespoons butter, melted
- Salt and pepper
- 1 teaspoon sugar
- 2 teaspoons flour

1. Position a rack in the upper third of the oven and preheat to 425°. Line a baking sheet with parchment and grease the parchment. In a shallow bowl, toss the pork with the oil and soy sauce; let sit for 30 minutes.
2. On the prepared baking sheet, arrange the sweet potatoes and apples in 4 rows. Brush with the butter, then season with salt, pepper and the sugar. Bake until fork-tender, about 25 minutes.
3. Meanwhile, preheat a large skillet over medium-high heat. Add the pork and cook, turning once, until browned, about 5 minutes. Transfer to a plate and keep warm. Lower the heat to medium, add the flour to the skillet and cook, scraping up any browned bits, for 1 minute. Stir in ½ cup water until smooth and simmer for 2 minutes; season with salt and pepper. Serve the pork and gravy with the apples and sweet potatoes.

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Chipotle-Barbecue Chicken

SERVES 4 **PREP** 30 MIN **BAKE** 30 MIN

- **6 tablespoons butter**
- **6 large cloves garlic, finely chopped**
- **1 large onion, chopped**
- **¼ cup chipotle chiles in adobo sauce, chopped**
- **¾ cup ketchup**
- **3 tablespoons cider vinegar**
- **2 tablespoons brown sugar**
- **1 tablespoon worcestershire sauce**
- **8 chicken thighs (about 2 pounds)**
- **1½ pounds small red-skinned potatoes, halved**

1. Preheat the oven to 425°. Line a rimmed baking sheet with foil. In a deep skillet, heat 3 tablespoons butter over medium heat. Add the garlic and cook, stirring frequently, until golden, about 3 minutes. Using a slotted spoon, transfer the garlic to a small bowl. Add the onion to the skillet and cook, stirring occasionally, until golden, about 8 minutes.

2. Add the chipotle chiles in adobo sauce to the skillet. Add the ketchup, vinegar, brown sugar, worcestershire and garlic and cook, stirring occasionally, until thickened, about 5 minutes.

3. Using tongs, coat the chicken in the sauce and place skin side up on the prepared baking sheet. Bake until the chicken is cooked through, about 30 minutes.

4. Meanwhile, in a large saucepan, cover the potatoes with salted water and bring to a boil. Lower the heat and simmer until tender, about 12 minutes. Drain, then mash with the remaining 3 tablespoons butter. Serve alongside the chicken.

RECIPE BY PAM ABRAMS.

THE RECEIPT

Butter	$0.56
Garlic	$0.35
Onion	$0.99
Chipotle chiles in adobo sauce	$0.80
Ketchup	$0.42
Cider vinegar	$0.12
Brown sugar	$0.06
Worcestershire sauce	$0.08
Chicken thighs	$4.98
Red-skinned potatoes	$1.05

TOTAL: $9.41

Salt and pepper are freebies.

$2.35
per person

RICE KRISPIES®
HEART CUT-OUT TREATS ™

INGREDIENTS

3 tbsp. butter or margarine

1 10-oz. package regular marshmallows

Food coloring (optional)

6 cups KELLOGG'S® RICE KRISPIES® Cereal

Canned frosting or decorating gel

Assorted candies

DIRECTIONS

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Stir in food coloring (if desired). Remove from heat.

2. Add KELLOGG'S® RICE KRISPIES® and stir until well coated.

3. Using buttered spatula or wax paper, evenly press mixture into 13- x 9- x 2-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray, cut into desired shapes. Decorate with frosting and/or candies. Best if served the same day.

FOR MORE RECIPES AND NUTRITION INFORMATION, VISIT RICEKRISPIES.COM

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Puerto Rican Stuffed Plantains

Rach's pal **Daisy Martinez** introduces a traditional snack that does double duty as a festive supper.

"This is not your usual party food! Great at a holiday buffet—it will stop guests in their tracks."

—DAISY

Every Day with Rachael Ray's Christina Stanley-Salerno (right) dishes with Daisy.

behind the recipe

Christina: This recipe was delicious and adorable.
Daisy: I love the combination of sweet and salty. The plantain needs to be ripe enough so that it's soft, and creamy enough to pair with a picadillo recipe.

C: I've never had shrimp picadillo. A Cuban friend of mine usually uses beef.
D: Picadillo means "chopped up." You can have a beef, pork or crab picadillo—a chopped-vegetable picadillo would also be scrumptious.

C: Almost like a ratatouille. That would be an awesome vegetarian dish.
D: Carrots, peas or eggplant would be great. Start off with a sofrito (a slow-cooked base of garlic, onion and tomatoes), then add some olives to give it a briny saltiness. Maybe even add some capers.

C: Is this preparation—picadillo stuffed into a plantain canoe—traditional?
D: Very much so. When I was a little girl, my mother would take me on her weekly grocery shopping trips. I was the schlepper who carried the bags. As a treat, she'd take me to the cuchifrito, which is a local mom-and-pop lunch spot. They would serve the canoes along with rice and beans, pork chicharrones and yucca fritters.

Sweet Plantain Canoes with Spicy Shrimp Picadillo

SERVES 6 **PREP** 20 MIN **COOK** 10 MIN

- 1 onion, peeled and chopped
- ½ red bell pepper, chopped
- ½ cup chopped cilantro
- 4 cloves garlic, smashed
- 6 very ripe sweet plantains
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon crushed red pepper
- One 8-ounce can tomato sauce
- 1 pound shrimp—peeled, deveined and chopped
- Salt and black pepper

1. Using a food processor, puree the onion, bell pepper, cilantro and garlic.
2. At one end of each plantain on the concave side, make a V-shaped incision; wrap with a damp paper towel. Microwave at high heat for about 10 minutes. Check for doneness; the flesh should look cooked, not starchy. Otherwise, cook in 30-second increments until done.
3. Meanwhile, in a large skillet, heat the olive oil and crushed red pepper over medium-high heat. Stir in the onion mixture and tomato sauce and simmer for 2 minutes. Stir in the shrimp, season with salt and black pepper and cook until opaque, about 5 minutes.
4. Peel off the flap from each plantain. Halve lengthwise, being careful not to cut through to the other side. Push aside the 2 halves, forming a trench. Spoon in the shrimp mixture and serve.

RECIPE PHOTO BY CHARLES MASTERS; FOOD STYLING BY SUSAN OTTAVIANO FOR HALLEY RESOURCES; PROP STYLING BY TIZIANA AGNELLO. PORTRAIT BY STEPHEN SCOTT GROSS; PROP STYLING BY MEGHAN GUTHRIE; FASHION STYLING BY CATE SHEEHY; MAKEUP BY RUBY KOCI; HAIR BY VIOLETTE TONUZI.

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In Verona, it's more than a Shakespeare play that keeps the past alive.

As sunset fell on the famous setting of "Romeo and Juliet", we stumbled upon a wonderful restaurant. I asked the owner how he had kept his family's history alive for over four generations. He set a plate of fettuccine in front of me and said, "My great-grandmother's recipe—and Barilla pasta." Needless to say, I was not the first person to experience true love in Verona.

www.DiscoverBarilla.com

Barilla Fettuccine with asparagus

Ingredients

Barilla Fettuccine	1 box
Extra virgin olive oil	2 tbsp
Shallots, finely minced	2 tbsp
Asparagus, thinly sliced	2 bunches
Chicken broth	1 cup
Cherry tomatoes, quartered	1 cup
Italian parsley, chopped	1 tbsp

For the complete recipe visit
DiscoverBarilla.com

Barilla

The Choice of Italy.

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TURKEY YOUR WAY

THIS YEAR WE'RE OFFERING DELICIOUS OPTIONS FOR COOKING YOUR THANKSGIVING BIRD, WHETHER YOU'RE A FAN OF THE CLASSIC (ROASTED) OR ITCHING FOR A NEW TRADITION (GRILLED, DEEP-FRIED OR SMOKED). HERE ARE FOUR MOUTHWATERING RECIPES—PLUS ALL THE HOW-TOS NECESSARY TO KEEP THINGS SIMPLE—FOR YOUR HOLIDAY FEAST.

BY **VIVIAN JAO**
PHOTOGRAPHY BY **JEFF HARRIS**

Roasting

Tradition calls for a roast turkey, and even with all the fun new ways to mix things up, it's hard to beat a classic. There's nothing like the aromas that waft from the oven, kicking off the anticipation for the holiday meal. Roasting a big bird is also one of the easiest ways to accommodate a large crowd. Just baste it regularly to keep the meat moist.

FOOD STYLING BY JAMIE KIMM; PROP STYLING BY LISA LEE FOR HALLEY RESOURCES.

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SMART MOVE

Use a shallow roasting pan or rimmed baking sheet to expose more skin for better browning.

Roast Turkey

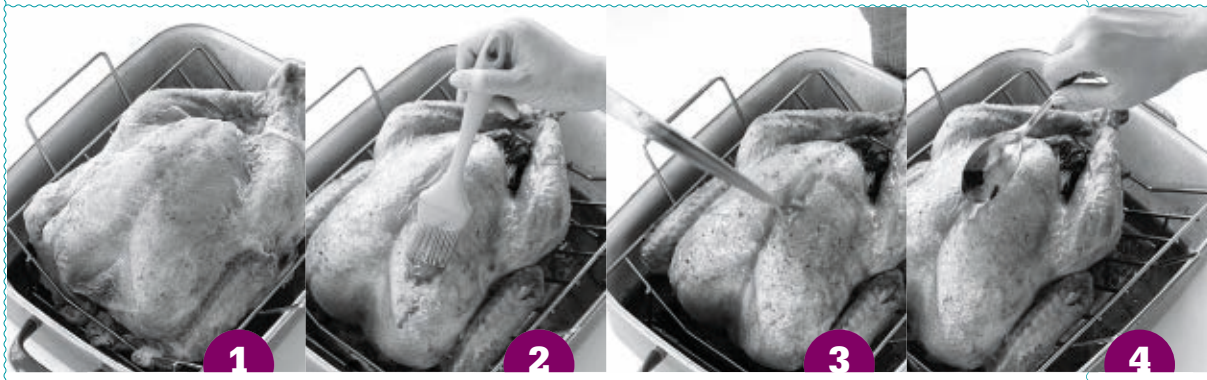
SERVES 10 **PREP** 10 MIN **COOK** 2½ HR

- One 12- to 14-pound turkey—giblets and neck removed; bird rinsed, patted dry and at room temperature
- Extra-virgin olive oil
- Salt and pepper
- Aromatics like onion halves, lemon halves or sprigs of herbs such as parsley, rosemary or thyme (optional)

1. Preheat the oven to 500°. Arrange the turkey, breast side up, on an oiled rack placed inside a roasting pan. Rub olive oil all over the turkey, then season with salt and pepper, including the cavity. Tuck the wing tips under the body. Stuff the cavity with the aromatics, if using; tie the legs together.

2. Transfer the turkey to the oven and pour about 1 cup water into the roasting pan. Roast for 30 minutes, rotating the pan halfway through. Lightly oil one side of a sheet of heavy-duty foil large enough to cover the turkey breast; remove the turkey from the oven and tent the breast with the foil, oiled side down. Lower the heat to 350°; return the bird to the oven and roast, basting every 30 minutes with the juices in the pan and rotating halfway through, until an instant-read thermometer registers 165° when inserted into the inner thigh, about 2 more hours.

3. Transfer to a work surface and tent loosely with foil for 30 minutes before carving.



FOUR WAYS TO BASTE A Turkey

1 Use cheesecloth, which cuts back on the number of basting applications. Soak it in the basting liquid (try the classic combination of melted butter and white wine) and drape it over the bird before roasting. Baste the cheesecloth with the pan drippings once it begins to dry out. Discard the cheesecloth during the last 15 minutes of roasting to let the turkey skin brown and get crisp. **2** Use a basting brush, whose bristles get into every nook and cranny of the bird. **3** Use a bulb turkey baster—which fits easily between the slats of a roasting rack without disturbing the turkey—to suck up the pan juices. Squirt the juices all over the turkey. **4** Use a large spoon (every kitchen has one!) to scoop up the juices and drizzle over the bird.

✻ **Whichever method you use, the breast needs the most attention.**

GEAR UP

- **A.** Roasting pan
- **B.** Roasting rack
- **C.** Heavy-duty foil
- **D.** Instant-read meat thermometer
- **E.** Bulb baster, cheesecloth, basting brush or large spoon

have it your way

Think of roast turkey as a blank canvas waiting to be painted. Here are just a few of the unlimited ways to boost flavor.

BUFFALO-STYLE
Baste with a mixture of butter and hot sauce during the last hour of cooking.

HERBS AND WINE
Tuck a paste of herb butter and garlic under the skin and add splashes of wine to the roasting pan for basting.

GOOD 'N' FRUITY
Baste with fruit juice, then slather with a glaze of preserves during the last half hour of cooking.

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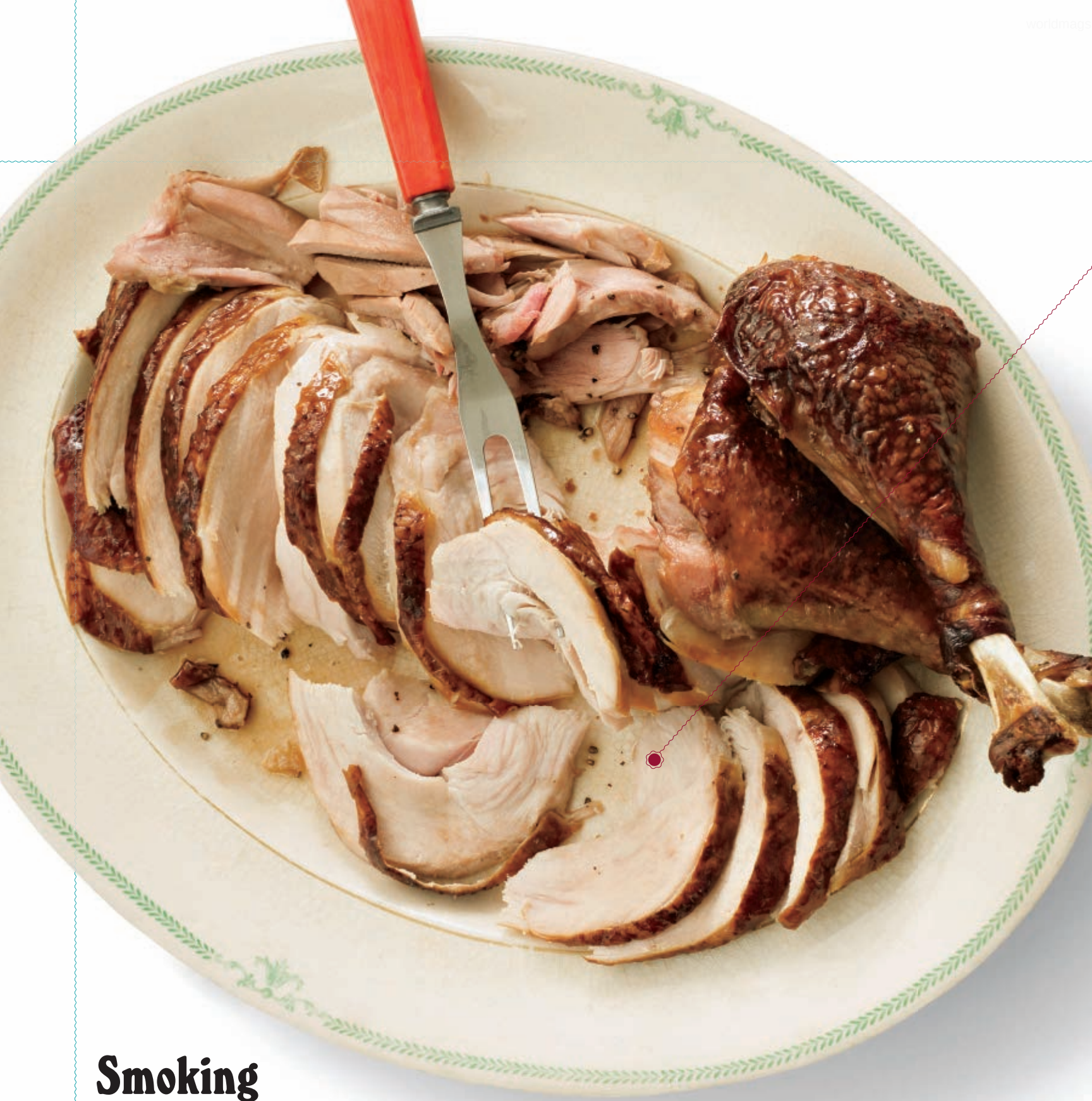

Smoking

Smoking a turkey on an outdoor grill might be the least fussy method for cooking the holiday bird: Once the wood chips are smoking, throw on the turkey, shut the grill lid and rotate the bird hourly until it's done. Using a brined bird is well worth the effort in this case, since brining keeps the turkey moist during the long cooking time (see page 106).

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SMART MOVE

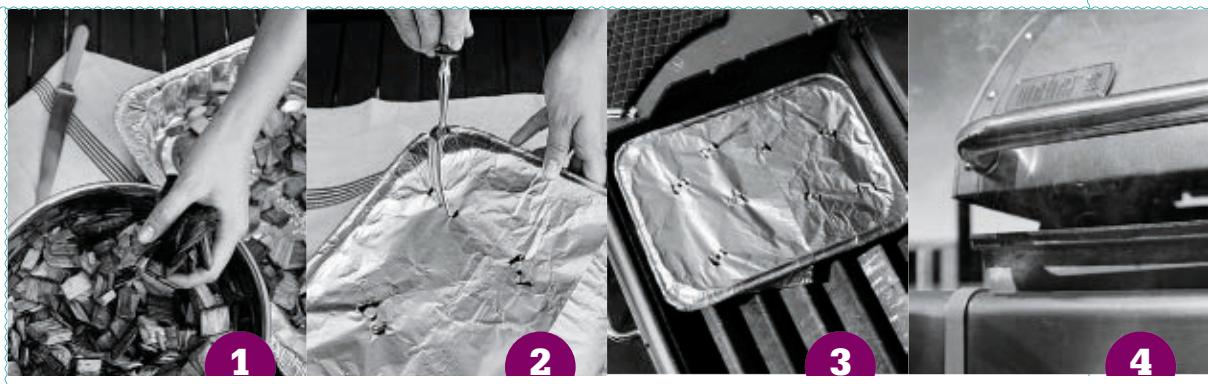
Before beginning, make sure the smoker box and turkey fit into your grill with the lid down.

Smoked Turkey

SERVES 10
PREP 20 MIN (PLUS STANDING)
COOK 2½ HR

- 3 cups wood chips, preferably a fruitwood, like cherry
- One 12- to 14-pound turkey—giblets and neck removed; bird rinsed, patted dry and at room temperature
- Extra-virgin olive oil
- Salt and pepper
- Aromatics like onion halves, lemon halves or sprigs of herbs such as rosemary or thyme (optional)

1. Soak the wood chips in a bowl of hot water to cover; let stand for at least 1 hour and up to 5 hours. Drain, then transfer to a wood smoking box. (Alternatively, wrap a 5-by-7-inch disposable aluminum pan with foil and poke about 10 holes in the top.)
2. Remove the grate from a gas grill and place the wood-chip packet directly over the burners on one side of the grill. Position a shallow baking sheet for a drip pan on the other side of the grill; replace the grate.
3. Preheat the grill over medium heat until smoke begins to escape, about 10 minutes. Rub the turkey with olive oil and season with salt and pepper (omit the salt if the turkey is brined), including the cavity. Stuff the cavity with the aromatics, if using; tie the legs together with kitchen string. Brush the grate positioned over the drip pan with oil. Arrange the turkey, breast side up, on the grill rack and pour 2 cups water into the drip pan; cover the grill with the lid. Lower the heat to low so that the temperature reads about 350°.
4. Cook the turkey, undisturbed, until an instant-read thermometer inserted in the thigh registers 155° to 165°, 2 to 2½ hours, adding more water to the pan if needed. Tent loosely with foil for 15 minutes before carving.



HOW TO SET UP THE Smoker Box

1 Scatter soaked wood chips evenly across the bottom of a disposable aluminum tray. **2** Wrap in heavy-duty foil and poke about 10 holes on top. **3** Remove the grill grate and set the box directly on the burners on one side of the grill; these burners will be lit during cooking. Arrange a drip tray on the other burners before replacing the grate. **4** Preheat the grill with the top down until smoke seeps out.

smoke this

Try these elements to switch up the smoky flavor.

WOOD CHIPS Use standard hickory or mesquite to impart a solid smokiness; use mild fruitwood chips to add a subtle one (that won't mask the mild taste of turkey). Try soaking the wood chips in water, fruit juice or wine.

HERBS Lay bunches of hearty, fresh herbs like rosemary, thyme, oregano, sage and bay leaves on top of the wood chips.

AROMATICS Scatter a handful of flavorful ingredients like citrus peel strips, cinnamon sticks or tea leaves on top of the wood chips to add another dimension.

GEAR UP

- **A.** Rimmed baking sheet
- **B.** Smoker box or heavy-duty foil and a disposable tray
- **C.** Wood chips
- **D.** Instant-read meat thermometer
- **E.** Grilling mitts

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SMART MOVE

Take the temperature of your turkey to ensure doneness, since timing may vary. (For instance, grilling outdoors in November will take longer in the Northeast than the Southwest.)

Grilling

A true grilled turkey is cooked over direct heat to give it the charred, crisp skin beloved by grill enthusiasts. This cooking technique will also give your Thanksgiving a more laid-back feel. Break down the bird into breast halves, leg quarters and wings, since each of these parts cooks for a different length of time. (Sure, you could leave the bird whole, but you'd be doing more smoking than grilling—see our Smoked Turkey on page 95).

Grilled Turkey

SERVES 10
PREP 10 MIN (PLUS STANDING)
COOK 1¼ HR

One 12- to 14-pound turkey—giblets and neck removed; bird cut into 2 breast halves, leg quarters and wings, rinsed, patted dry and at room temperature
Extra-virgin olive oil
Salt and pepper

1. Preheat a grill to high. Rub the turkey parts with olive oil and season with salt (omit if the turkey is brined) and pepper. (Apply a rub or paste, if using; see page 106.) Just before grilling, lower the heat to low and oil the grate. Arrange the breast halves on the oiled grate and cook, covered and turning halfway through, about 30 minutes. Add the leg quarters and wings, cover and grill, turning every 15 minutes. (Baste all parts twice with a sauce, if using, during the last 25 minutes of grilling.) Cook until an instant-read thermometer registers 160° when inserted into the meaty part of the thighs and breasts, about 45 minutes.
2. Transfer to a work surface and tent loosely with foil for 15 minutes before carving.

HOW TO BREAK DOWN A Turkey

1 Arrange the turkey breast side up. Cut the band of skin holding the thigh to the body, then pull back the thigh to find the joint where they meet; cut through with a knife. Repeat on the other side. **2** Grasp a wing and pull it firmly back to find the joint attached to the breast. Cut through with a knife; repeat on the other side. **3** Arrange the turkey backbone side up. Using shears, cut away the backbone. Using a knife, cut out the breastbone, then halve the breasts.

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fresh start

Good things begin with the first meal of the day! These four go-to breakfast or brunch dishes are sure to please—and fortify—the hungriest of family and friends.

GETTY IMAGES.

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tip Whip up a double batch and freeze half for up to three weeks—pop one in the toaster when you want an on-the-fly treat.

Sausage, Potato and Cheese Waffles

SERVES 10 **PREP** 20 MIN **COOK** 30 MIN

- 1 link sweet italian sausage (about 3 ounces), casing discarded
- 1 baking potato, grated and excess water squeezed out
- 4 tablespoons butter
- 1¾ cups flour
- 1 tablespoon baking powder
- ½ cup shredded cheddar cheese
- 1 tablespoon chopped flat-leaf parsley
- 1¼ teaspoons salt
- 1¼ teaspoons pepper
- 2 cups milk
- 2 eggs, lightly beaten

1. In a medium skillet, cook the sausage over medium-high heat, breaking it up with a fork, for 5 minutes. Add the potato and butter, lower the heat and simmer until the butter is melted, about 2 minutes. Remove from the heat and let cool for about 10 minutes.

2. In a large bowl, whisk together the flour, baking powder, cheese, parsley, salt and pepper. Stir in the milk and eggs until smooth. Stir in the sausage-potato mixture.

3. Using a waffle maker, cook the waffles according to the manufacturer's directions.

PHOTOGRAPH BY BURCU AVSAR.

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Puffy Pancake with Nutty Banana Butterscotch

SERVES 4 **PREP** 20 MIN **BAKE** 20 MIN

- **1 stick (4 ounces) unsalted butter**
- **5 eggs**
- **⅓ cup milk**
- **¾ cup flour**
- **⅓ cup granulated sugar**
- **1 cup brown sugar**
- **Pinch salt**
- **½ cup sour cream**
- **2 bananas, peeled and sliced**
- **½ cup chopped toasted walnuts**

1. Preheat the oven to 425°. Add ½ stick butter to a 9-inch square baking dish and melt in the oven, about 5 minutes.
2. In a large bowl, whisk together the eggs and milk. In a separate bowl, whisk together the flour and granulated sugar, then whisk in the egg-milk mixture.
3. Pour the batter into the prepared baking dish; bake until the pancake begins to rise, 15 to 20 minutes.
4. Meanwhile, in a medium saucepan, cook the brown sugar, salt and 2 tablespoons water over medium heat, stirring, until bubbling, about 5 minutes. Stir in the remaining ½ stick butter, the sour cream and bananas and heat through.
5. Drizzle the pancake with half of the butterscotch sauce and sprinkle with the walnuts. Slice and serve with the remaining sauce on the side.

tip To simplify things, top the pancake with powdered sugar instead of butterscotch sauce.

PHOTOGRAPH BY ANNA WILLIAMS.

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EASY Every Day Breakfast Planner

Time Saver!

Keep basics on hand to avoid countless trips to the store. The re-sealable Hearty Sausage Crumbles bag makes them an ideal essential, ready to add flavor and protein to any dish.

DAY 1

Sausage and Egg Breakfast Burrito

Scramble eggs with Jimmy Dean Hearty Sausage Crumbles and jalapeño peppers. Fill tortilla with egg-sausage mixture, cheese and salsa. Serve with sour cream, if desired.

DAY 2

Sausage Gravy and Biscuits

Heat package of Hearty Sausage Crumbles until hot. Blend in ¼ cup flour and 2½ cups milk. Cook, stirring constantly, until sauce thickens and comes to a boil. Season to taste with salt and pepper. Serve over biscuits.

DAY 3

Breakfast Bruschetta

Top toasted Italian bread slices with tomato slices and Hearty Sausage Crumbles. Sprinkle with dried basil and shredded Parmesan cheese. Bake until cheese is melted.

DAY 4

Sausage and Vegetable Omelet

Cook eggs in skillet until set. Add Hearty Sausage Crumbles, sautéed onion, chopped cooked potatoes and cheddar cheese. Fold over omelet and heat until cheese is melted.

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Now it's easier than ever to have a hearty breakfast with fully cooked **Jimmy Dean Hearty Sausage Crumbles**. Enjoy these easy ideas and make every day of your week a little brighter.

DAY 5

Breakfast Skillet

Heat Hearty Sausage Crumbles with diced hash-brown potatoes, sliced onion and bell peppers until the vegetables are tender. Stir in eggs; cook and stir until eggs are set. Sprinkle with shredded cheddar cheese if desired.

Time Saver!
Chop all veggies and shred cheese the night before so you can hit the ground running the next day.

DAY 6

Hearty Scrambled Eggs

Scramble 2 eggs with 2 tbsp. milk and ½ cup Hearty Sausage Crumbles, cook and stir until eggs are set. Sprinkle with cheese if desired.

Time Saver!
Keep a spoon rest on the stove to avoid a lot of messy cleanups. As an added bonus, Hearty Sausage Crumbles keep you from dirtying another pan.

DAY 7

Breakfast Pizza

Top English muffin or pita bread with Hearty Sausage Crumbles, scrambled eggs, desired vegetables and cheese. Bake until cheese is melted.

Jimmy Dean®

Try all three Hearty Sausage Crumbles varieties: **Original, Turkey** and **Hot**.

For even more hearty breakfast ideas, visit JimmyDean.com

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Bacon 'n' Egg Quesadillas

SERVES 4 **PREP** 10 MIN **COOK** 30 MIN

- **8 medium flour tortillas**
- **2 hass avocados**
- **1 tablespoon fresh lemon juice**
- **Salt and pepper**
- **½ pound bacon**
- **8 eggs**
- **8 ounces pepper jack cheese, shredded (about 2 cups)**
- **One 15.5-ounce can black beans, rinsed**

1. Place the tortillas in the oven in 2 stacks; heat to 200°. In a bowl, mash the avocados with the lemon juice; season with salt and pepper.
2. Working in batches, in a nonstick skillet, cook the bacon over medium heat until crisp; drain on paper towels. Leave about 2 tablespoons of the bacon fat in the skillet, reserving the rest of the fat. Cut the bacon strips in half.
3. Working in 2 batches, in the skillet, cook the eggs over easy; transfer to a platter. Reserve the skillet.
4. Lay the tortillas on a work surface. Sprinkle each with ¼ cup cheese; top with some beans, 1 egg and some bacon strips, then fold over to enclose.
5. In the reserved skillet, heat 1 tablespoon of the reserved bacon fat over medium heat. Add 4 quesadillas and cook, turning once, until crisp and golden all over, about 3 minutes. Repeat with more bacon fat and the remaining quesadillas. Serve with the avocado mash.

tip Add an extra kick by serving these up with a spicy red or green salsa.

PHOTOGRAPH BY KANA OKADA

Hobo Plate

SERVES 4 **PREP** 15 MIN **COOK** 20 MIN

- 6 ounces bulk turkey sausage
- 2 tablespoons extra-virgin olive oil
- 3 cups frozen cubed potatoes or hash browns
- Salt and pepper
- 2 tablespoons butter
- 4 scallions, white and green portions thinly sliced separately
- 1½ tablespoons flour
- 1 cup reduced-fat (2 percent) milk
- 2 small tomatoes, seeded and finely chopped
- 4 eggs plus 4 egg whites, beaten
- 2 ounces sharp cheddar cheese, shredded (about ⅓ cup)

1. In a large nonstick skillet, cook the sausage, breaking it up with a wooden spoon, over medium-high heat until browned, about 5 minutes; remove from the heat.
2. In a medium cast-iron skillet, heat the olive oil over medium heat. Add the frozen potatoes, season with ¼ teaspoon each salt and pepper and cook, turning infrequently, until browned, about 15 minutes.
3. Meanwhile, in a small saucepan, melt 1 tablespoon butter over medium heat. Reserve half of the scallion greens, then add the remaining scallions, ¼ teaspoon salt and a pinch pepper and cook, stirring, until softened, about 2 minutes. Stir in the flour and cook for 1 minute. Gradually stir in the milk and cook, stirring, until boiling and thickened, about 2 minutes. Remove from the heat and cover to keep warm.
4. Add the remaining 1 tablespoon butter to the nonstick skillet with the sausage and melt over medium-high heat. Add the tomatoes, beaten eggs and egg whites, and a couple pinches salt and pepper and cook, scrambling, until just set, 2 to 3 minutes. Divide the egg mixture among 4 plates; top with the potatoes, white sauce and cheddar. Top with the reserved scallion greens.

tip Swap in your favorite pork sausage in place of the turkey.

PHOTOGRAPH BY BRIAN FINKE.

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Switch it up with Sausage

Add the perfect punch of protein and flavor to any dish at any time with **Jimmy Dean Hearty Sausage Crumbles**. Available in three varieties, Original, Turkey and Hot, their re-sealable pouch makes them ideal to keep in the fridge, ready to add to casseroles, tacos, stuffing, soups, chili, pasta sauces, pizzas or even salads. To inspire you, here are **five *Every Day with Rachael Ray* recipes in this issue** where you can swap or add Sausage Crumbles for a tasty new twist.

1. Add them to the **Mushroom Stuffing** in the **Family Heirlooms** section for an extra dash of deliciousness.

2. The **Ravioli and Escarole Lasagna** in **Take 5** is even easier when you swap Sausage Crumbles for Italian sausage.

3. You can't go wrong adding them to the **Huevos Rancheros Salad** in **$10 Spot**.

4. For a little extra protein, add them to **Bean Taquitos with Cucumber Salsa** in the **Menu Planner**.

5. Try them in place of bacon when making the **Penne with Bacon, Butternut Squash and Spinach** in the **Menu Planner**.

Jimmy Dean Hearty Sausage Crumbles
Now available in the refrigerated section.

EASY
Every Day Breakfast Planner Shopping List

All the ingredients you'll need to make the recipes from the planner inside.

PRODUCE
- Onions
- Potatoes
- Jalapeño peppers
- Bell peppers
- Tomatoes

DAIRY
- Eggs
- Cheddar Cheese
- Sour Cream
- Milk
- Shredded Parmesan Cheese

REFRIGERATED SECTION
- **Jimmy Dean Hearty Sausage Crumbles**

BAKERY
- Tortillas
- English muffins or pita bread
- Italian bread

GROCERY
- Flour
- Pancake mix
- Diced hash-brown potatoes
- Maple syrup
- Dried basil

(Use salt and pepper from your pantry)

Jimmy Dean

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EGG BURRITO TO SAUSAGE AND EGG BURRITO IN 1.5 SECONDS

A HEARTIER BREAKFAST IS QUICKER AND EASIER
WITH JIMMY DEAN FULLY COOKED SAUSAGE CRUMBLES.

Shine On™

GEAR UP

A. Tongs
B. Instant-read meat thermometer

3 ways to flavor a grilled turkey

Fennel-Coriander Rub

Using a spice or coffee grinder, process **2 tablespoons each toasted fennel seeds and coriander seeds** with **1 tablespoon black peppercorns** until finely ground. Using your fingers, loosen the oiled and salted turkey skin. Rub the mixture over and under the turkey skin before grilling.

Maple-Chipotle Sauce

Using a food processor, puree **2 cloves garlic** and **2 canned chipotle chiles in adobo sauce**. Add **6 tablespoons maple syrup**, **2 tablespoons vegetable oil**, **1 tablespoon ancho chile powder** and **1 teaspoon cumin**. Brush onto the turkey every 10 minutes during the last 25 minutes of grilling.

Chile-Ginger Paste

Using a food processor, puree **1 cup cilantro leaves**, **2 cloves garlic**, **2 serrano chiles**, **3 tablespoons brown sugar**, **one 1-inch piece fresh ginger**, **the grated peel and juice of 1 lime** and **1 tablespoon each fish sauce and soy sauce**. Wearing rubber kitchen gloves, gently loosen the turkey skin and massage in the paste under the skin.

web **Want more help?** Find our top turkey tools, tips, recipes and how-to videos (yes, including how to carve!) at rachaelraymag.com/november.

Brining MAKES IT BETTER

Turkey is a mild-flavored meat that easily dries out during cooking. Brining a turkey—basically, bathing it in salt water—seasons the bird and infuses moisture, particularly helpful with long-duration cooking, such as roasting and smoking. A brine consists of **water**, **salt**, and sometimes **sweeteners** (like sugar or molasses) and **aromatics** (like herbs, spices, citrus or garlic). Kosher and "treated" turkeys (such as many supermarket varieties) have been through a process that can produce overly salty results. Whatever the brining method, wash off the brine before cooking.

Turkey Brine

In a brining bucket or container large enough to hold the turkey inside the refrigerator, combine **1 cup salt**, **1 cup packed brown sugar** and **1 tablespoon black peppercorns**. Add **6 quarts cold water** and whisk until the salt and sugar are dissolved. Submerge **one 12- to 14-pound turkey** (neck and giblets removed and reserved, bird rinsed inside and out) into the brine; if the water does not cover the bird, add up to 2 quarts more water. Place a clean kitchen towel on top of the turkey and weigh down the turkey with a heavy plate to keep it submerged. Refrigerate the bucket overnight or up to 18 hours. One hour before cooking, remove the turkey from the brine and rinse well. Pat dry and let come to room temperature.

GEAR UP

A. Whisk
B. Brining bucket
C. Heavy plate

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Deep-Frying

Deep-fried turkey is a bit of a misnomer. Don't expect the crisp crust of a fried chicken, since the turkey isn't battered. Do expect an extra-juicy bird whose hot-oil-seared skin locks in the moisture. And speed is on your side: It only takes about 45 minutes to deep-fry a 12-pound turkey. So in the time it takes to roast or smoke a single bird, you can deep-fry a few turkeys for Thanksgiving dinner. Frying can be enhanced by injections and rubs. Injections are liquids used for flavor and added moisture (you fill a syringe with the mixture and actually inject it into the bird). Rubs coat the bird with a complementary dry seasoning.

Deep-Fried Turkey

SERVES 8 **PREP** 10 MIN **COOK** 45 MIN

One 12-pound turkey, giblets and neck removed, at room temperature
About 2 gallons peanut oil, for frying
Salt and pepper

1. Place the turkey in the frying basket and lower into the deep fryer. Pour in enough water to cover the turkey by 1 inch; if a maximum fill line is labeled on the machine, the amount should fall below the line (if it doesn't, your turkey's too big for the fryer!). Remove the turkey, letting the excess water drip into the fryer, then measure the distance between the water level and the top of the fryer. Discard the water and pat the turkey completely dry.
2. Dry the deep fryer and basket. Fill the fryer with the oil to the measured water line, close the lid and preheat to 375°. Season the turkey with salt and pepper. (Inject and rub the turkey with seasonings, if using; see page 109.)
3. When the oil is ready, generously oil the fryer basket and place the turkey inside breast side up. Wearing long, heavy-duty protective gloves or mitts, use a hook, wooden broomstick handle or sturdy wooden spoon handle to very slowly lower the turkey into the hot oil. Close the lid.
4. Fry the turkey, undisturbed, for 45 minutes. (Do not leave the turkey unattended.) Slowly and carefully lift the basket out of the oil, letting the excess oil drip off; the turkey temperature should register 165° on an instant-read thermometer inserted in the inner thigh. If the temperature falls short, continue to fry the bird, checking the temperature every 10 minutes.
5. Carefully remove the fryer basket from the deep fryer and drain on a paper-towel-lined baking sheet. When cool enough to handle, about 10 minutes, roll the turkey out of the basket and onto a cutting board. Tent loosely with foil for 30 minutes before carving.

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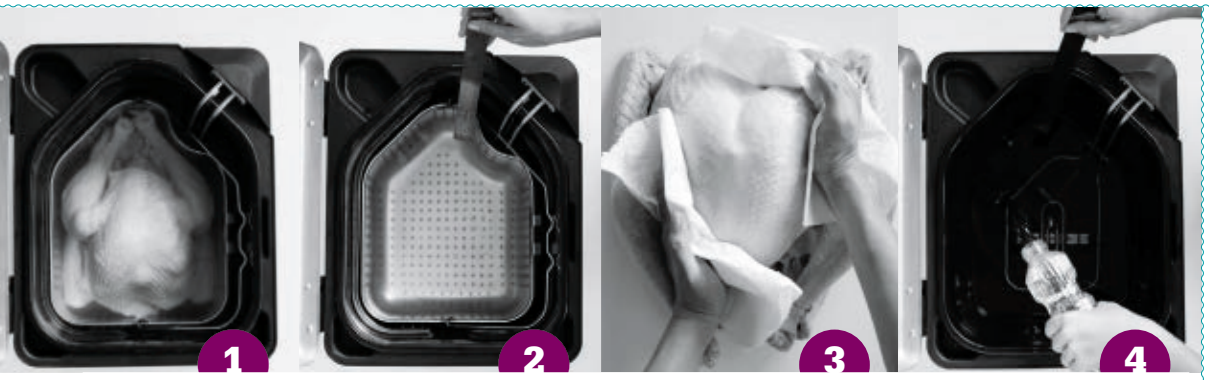
SMART MOVE

Don't forget to pick up a turkey injector at a cookware store.



MEASURING THE OIL FOR Deep-Frying

1 Remove the giblets and neck from the turkey; place the turkey inside the fryer basket. Add enough water to cover the turkey by 1 inch. **2** Remove the turkey, letting the excess water drip into the fryer, then measure the distance between the water level and the top of the fryer. **3** Discard the water. Dry the turkey, basket and fryer. **4** Fill the fryer with oil up to the measured level of the water.

Q&A What oil should I use for deep-frying?

The best oils for deep-frying, such as peanut, canola and sunflower, have the highest smoking points (once oil reaches the temperature of its smoking point, it will break down and smoke, causing irritation to the eyes and throat). Avoid corn oil and unrefined oils, like sesame, olive and specialty nut oils (almond, walnut and hazelnut); they are less stable and will deteriorate more quickly in high heat.

frying high

Season your bird with these combos for a flavorful takeoff.

Carolina Injection & Rub

INJECTION Whisk together **¼ cup each cider vinegar and ketchup**, **3 tablespoons hot sauce**, **1½ tablespoons worcestershire sauce** and **2 tablespoons brown sugar** until the sugar dissolves. Evenly inject into the turkey all over.
RUB Mix together **2 teaspoons sweet smoked paprika**, **1 teaspoon each ground cumin, onion powder and garlic powder**, **½ teaspoon each celery salt and dry mustard** and **¼ teaspoon cayenne**. Season the turkey with salt, then pat on the rub.

Hawaiian Injection & Rub

INJECTION Whisk together **¾ cup thawed frozen pineapple concentrate**, **1½ tablespoons soy sauce** and **1½ tablespoons brown sugar** until the sugar dissolves. Evenly inject into the turkey all over.
RUB Mix together **2 teaspoons each garlic powder and onion powder**, **1 teaspoon ground ginger** and **¼ teaspoon cayenne**. Season the turkey with salt, then pat on the rub.

GEAR UP

- **A.** Deep fryer
- **B.** Hook or sturdy wooden spoon handle
- **C.** Protective mitts
- **D.** Instant-read meat thermometer
- **E.** Fire extinguisher

OUR PICK

Butterball Indoor Electric Turkey Fryer XL *($149, amazon.com)*
This indoor deep fryer is easy to use, holds a bird up to 20 pounds and eliminates many of the dangers that come with outdoor deep-frying.

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My Corolla is the first new car I've purchased.
So it was a huge deal for me. It's the biggest investment
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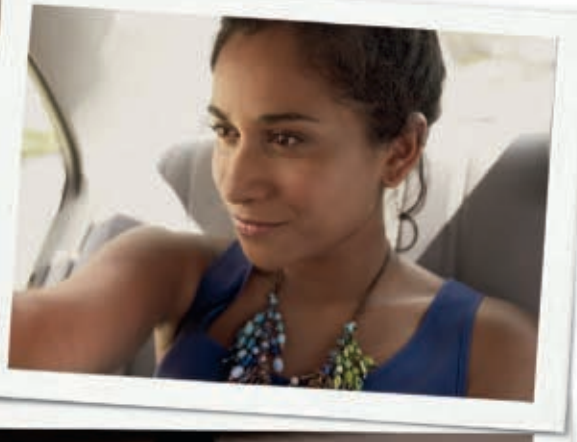
It just feels like a really reliable, safe car.
After I bought it, I drove the five-hour trip from
my parents' house to my place in LA.
It was very peaceful, and I felt like I'm actually
becoming an adult. You know what I mean?
Like a rite of passage.

Susie Abraham
2010 Corolla Owner



Every Toyota has a story.
The 2010 Corolla – a 2010 Top Safety Pick from the Insurance Institute for Highway Safety.*
Share your story at facebook.com/toyota

Thanks for your story, Susie!

TOYOTA
moving forward

*Insurance Institute for Highway Safety 2010 rating for Corolla, vehicle class Small Cars. Ratings are only meaningful when comparing vehicles in the same class. 2010 model year tested. For more details on 2010 Top Safety Pick Awards, see www.iihs.org ©2010 Toyota Motor Sales, U.S.A., Inc.

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cook

recipes for real life

a little nutty

Add a pinch of freshly grated nutmeg to a creamy or cheesy sauce to give it more depth of flavor. **For 30-Minute Meals that show you how, turn the page.**

READY, SET
COOK
GET TOGETHER
GO AWAY

PHOTOGRAPH BY LEVI BROWN; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES. ILLUSTRATIONS BY CARLOS APONTE.

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30 MINUTE MEALS

Zucchini Caponata

Spinach-and-Egg Noodle Casserole

Roast Mushrooms and Kale over Mashed Sweet Potatoes

Root Vegetable Mac 'n' Cheese

Cauliflower and Ham au Gratin

Open-Face Salmon Burgers with Honey Mustard

Halibut and Green Sauce

Red and Green Pesto with Pasta and Lemon Shrimp

Greek-Style Flank Steak Wheels

Spicy Sicilian Spaghetti with Anchovies

Use the first five recipes as special sides for Thanksgiving or another upcoming holiday feast. Or make them, and the other dishes that follow, for dinner any night of the year. BY **RACHAEL RAY**

Zucchini Caponata

SERVES 4 AS A MAIN DISH, 8 AS A SIDE DISH AND 12 AS AN APPETIZER

As an entrée, serve over quick-cooking polenta. As a starter, serve cold or warm on toasted baguette rounds.

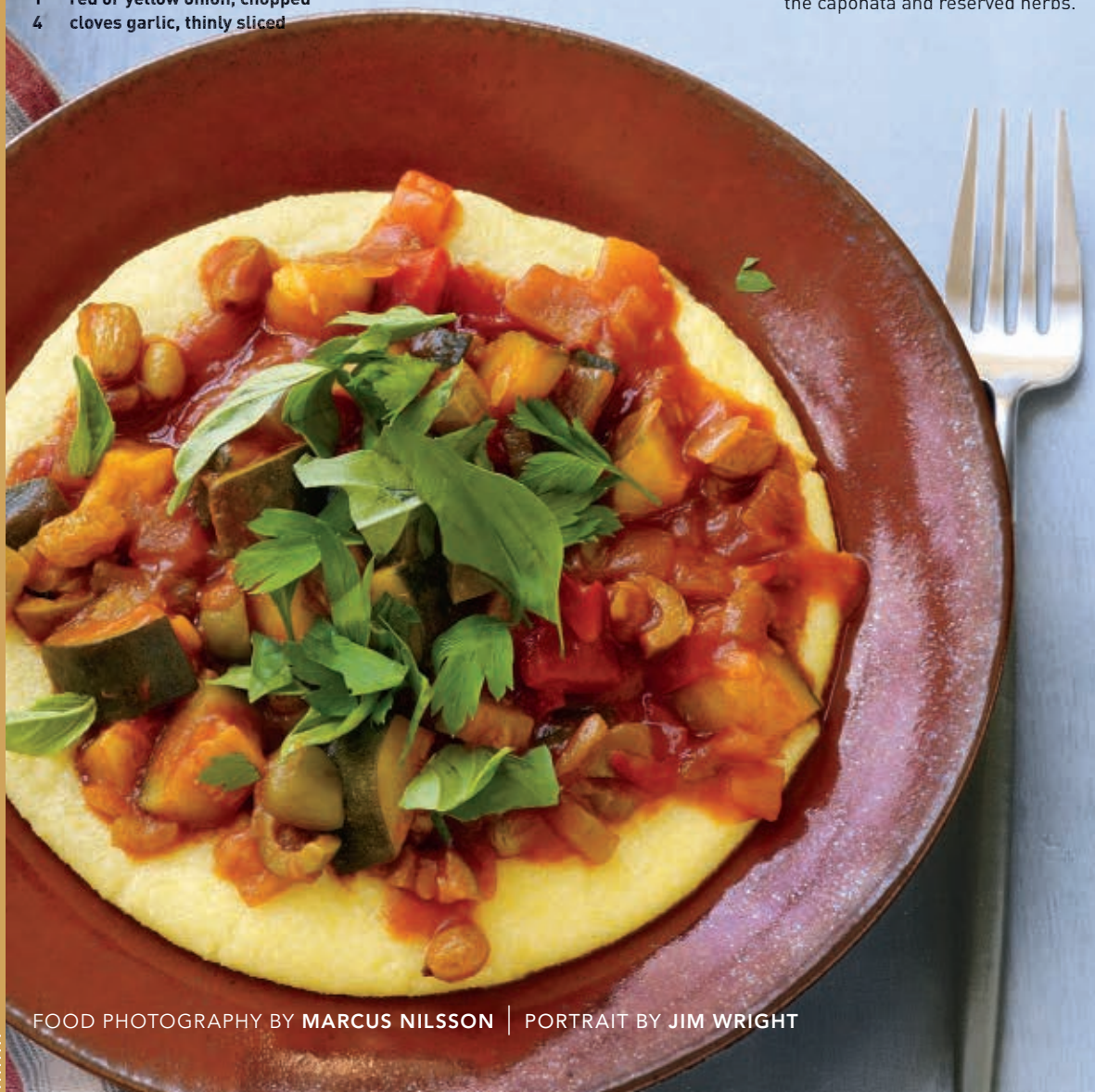
- ¼ cup EVOO (extra-virgin olive oil)
- 4 small zucchini (about 1½ pounds), cut into small cubes
- 4 small ribs celery, finely chopped
- 1 red bell pepper, seeded and chopped
- 1 cubanelle pepper, seeded and chopped
- 1 small red chile pepper, preferably fresno or holland, chopped or thinly sliced
- 1 red or yellow onion, chopped
- 4 cloves garlic, thinly sliced
- Salt and pepper
- ½ cup sicilian green olives, chopped
- 3 tablespoons golden raisins
- 1 tablespoon white balsamic vinegar or a splash dry white wine
- One 15-ounce can tomato sauce
- A handful flat-leaf parsley, finely chopped
- A few leaves fresh basil, torn

POLENTA:

- 2 cups chicken stock
- 1 cup whole milk
- 1 cup quick-cooking polenta
- 2 tablespoons butter
- A generous handful grated parmigiano-reggiano or pecorino-romano cheese

In a large saucepan, heat the EVOO, 4 turns of the pan, over medium-high heat. Add the zucchini, celery, bell pepper, cubanelle, chile, onion and garlic; season with salt and pepper. Cook until the vegetables are softened, 12 to 15 minutes. Stir in the olives and raisins. Add the vinegar (or splash wine), then stir in the tomato sauce. Lower the heat and simmer for about 3 minutes. Stir in the parsley and basil, reserving a few leaves of each.

In a medium saucepan, bring the stock and milk to a boil. Whisk in the polenta until it pulls away from the pan, 2 to 3 minutes. Stir in the butter, then the cheese; turn off the heat. Serve the polenta in shallow bowls and top with the caponata and reserved herbs.



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Get Rachael's 30-Minute Meals and other quick, easy recipes at rachaelraymag.com/30.

FOOD PHOTOGRAPHY BY **MARCUS NILSSON** | PORTRAIT BY **JIM WRIGHT**

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Spinach-and-Egg Noodle Casserole

SERVES 6 AS A MAIN DISH, 12 AS A SIDE DISH

Two 10- to 12-ounce packages frozen chopped organic spinach
Salt and pepper
1 pound extra-wide egg noodles
1 tablespoon EVOO (extra-virgin olive oil)
1 medium onion, finely chopped
2 cloves garlic, finely chopped
3 tablespoons butter
2 rounded tablespoons flour
2 cups whole milk
Freshly grated nutmeg
2 egg yolks
1 cup panko or whole wheat panko breadcrumbs
1 cup shredded gruyère cheese
½ cup shredded parmigiano-reggiano cheese

In a microwave, defrost the spinach, then wring dry in a clean kitchen towel. Bring a large pot of water to a boil, salt it, add the pasta and cook until al dente. Drain and return the noodles to the pot.

While the pasta is working, in a medium skillet, heat the EVOO, 1 turn of the pan, over medium heat. Add the onion and garlic and cook until tender, 8 to 10 minutes. Add the spinach, breaking it apart, to heat through. Season with salt and pepper. Remove the pan from the heat.

Position an oven rack in the center of the oven and preheat the broiler. While the onion cooks, in a medium saucepan, melt the butter over medium heat. Whisk in the flour for 1 minute, then whisk in the milk; season with salt, pepper and nutmeg. Cook until thickened, about 5 minutes. In a bowl, whisk a little of the sauce into the egg yolks, then whisk the egg yolk mixture into the sauce in the pan and turn the heat to the lowest setting. In a bowl, mix together the panko, gruyère and parmigiano-reggiano.

Stir the spinach and sauce into the noodles to combine, then transfer to a casserole dish. Top with the panko-cheese mixture. Broil in the middle of the oven until bubbly and brown, 3 to 5 minutes.

For Thanksgiving, you can butter muffin pans and divide this casserole into 12 individual portions (you'll need a little extra breadcrumb topping mixture for this method).

30 MINUTE MEALS

Roast Mushrooms and Kale over Mashed Sweet Potatoes

SERVES 4 AS A MAIN DISH, 8 AS A SIDE DISH

2 pounds mixed mushrooms (such as wood ear, cremini, portobello and shiitake)—wiped clean, stemmed if necessary and sliced
3 cloves garlic, thinly sliced
A few sprigs fresh thyme, chopped
5 tablespoons EVOO (extra-virgin olive oil)
Sea salt and pepper
5 medium sweet potatoes, peeled and sliced ½ inch thick
½ cup chicken or vegetable stock
½ cup whole milk or half-and-half
1 teaspoon sweet smoked paprika
A few dashes hot sauce
1½ cups extra-sharp yellow cheddar cheese
1 pound cavolo nero (also called black, tuscan, dinosaur or lacinato kale), stemmed and coarsely chopped
Freshly grated nutmeg

Preheat the oven to 450°. On a large baking sheet, dress the mushrooms, garlic and thyme with ¼ cup EVOO and spread out. Roast the mushrooms for 20 minutes, then remove from the oven and season with sea salt and pepper.

Meanwhile, in a pot, combine the sweet potatoes and enough water to cover. Bring to a boil, season with sea salt and cook until fork-tender, 15 minutes. Drain and return to the pot, then mash with the stock and milk (or half-and-half). Season with sea salt, pepper, the paprika and hot sauce. Stir in the cheddar until melted.

While the potatoes are working, in a bowl, toss the kale with the remaining 1 tablespoon EVOO and season with sea salt, pepper and a few grates of fresh nutmeg. Arrange on a rack set over a baking sheet and roast until crisp at the edges, 10 to 12 minutes.

Combine the mushrooms and garlic with the kale and serve on a bed of the sweet potatoes.

Root Vegetable Mac 'n' Cheese

SERVES 4 TO 6 AS A MAIN DISH, 8 TO 10 AS A SIDE DISH

Salt and pepper
- **½ pound carrots, sliced 1 inch thick**
- **½ pound celery root bulb—trimmed, peeled and cut into 1-inch cubes—or ½ pound parsnips, peeled and sliced**
- **1 pound whole grain or whole wheat elbow macaroni or other small-cut pasta**
- **4 tablespoons butter**
- **1 small onion, finely chopped**
- **2 large cloves garlic, finely chopped**
- **3 tablespoons flour**
- **2 cups whole milk**
- **1 tablespoon Old Bay Seasoning**
- **2½ cups grated sharp yellow cheddar cheese (about 9 ounces)**
- **½ cup pickled vegetables or giardiniera salad, drained and finely chopped**

Bring a pot of water to a boil, salt it, add the carrots and celery root (or parsnips) and cook until tender, about 10 minutes. Drain, then transfer to a food processor and puree.

Meanwhile, bring a second large pot of water to a boil, salt it, add the pasta and cook until 2 minutes shy of al dente. Drain and return to the pot.

While the pasta is working, in a large saucepan, melt the butter over medium heat. Add the onion and garlic and cook for a few minutes, then whisk in the flour. Whisk in the milk and simmer until thickened, about 3 minutes. Season with salt, pepper and the Old Bay. Add in 2 cups cheddar to melt, stirring in a figure-eight motion with a wooden spoon.

Preheat the broiler. Stir the pureed vegetables and cheese sauce into the pasta. Transfer to a casserole dish and top with the remaining ½ cup cheddar. Broil until bubbly and brown, about 5 minutes. To serve, top with the pickled vegetables.

Cauliflower and Ham au Gratin

SERVES 4 AS A MAIN DISH , 8 AS A SIDE DISH

Serve with spicy watercress or a bitter greens salad.

Sea salt and black or white pepper
- **2 small heads or 1 large head cauliflower (about 2½ pounds), trimmed into florets and bite-size stems**
- **3 tablespoons butter**
- **1 large shallot, finely chopped**
- **2 rounded tablespoons flour**
- **½ cup dry white wine**
- **1½ cups whole milk**

Freshly grated nutmeg
- **1 tablespoon dijon mustard**
- **1 cup shredded gruyère cheese (about 4 ounces)**
- **½ pound french-style ham, prosciutto cotto or rosemary ham, cut into ¼-inch pieces**
- **½ cup grated parmigiano-reggiano cheese**
- **A generous handful flat-leaf parsley, finely chopped**

Position a rack in the lower third of the oven and preheat to 500° or preheat the broiler. In a large pot, bring a few inches of water to a boil, salt it, add the cauliflower and cook until crisp-tender, about 5 minutes. Drain and return to the pot.

Meanwhile, in a saucepan, melt the butter over medium heat. Add the shallot and cook for 3 minutes. Sprinkle in the flour and stir for 1 minute. Whisk in the wine, then the milk; heat through and season with sea salt, pepper and nutmeg to taste. Cook until thick enough to coat the back of a spoon, 2 to 3 minutes. Stir in the mustard and gruyère until melted, then remove from the heat.

Stir the ham and the gruyère sauce into the cauliflower, then transfer to a large, shallow casserole. Top with the parmigiano-reggiano and bake or broil until brown and bubbly, about 5 minutes. Remove from the oven and top with the parsley.

Root Vegetable Mac 'n' Cheese

Cauliflower and Ham au Gratin

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30 MINUTE MEALS

Open-Face Salmon Burgers with Honey Mustard

SERVES 4

About ⅓ cup dijon mustard
3 tablespoons honey
Four 6-ounce skinless salmon fillets, cut into cubes
Salt and pepper
¼ cup finely chopped fresh chives
1 tablespoon Old Bay Seasoning (about a palmful)
1 teaspoon grated lemon zest
EVOO (extra-virgin olive oil), for drizzling
Softened butter, for spreading
2 sandwich-size sourdough english muffins, split and toasted
Thinly sliced seedless cucumbers and red onion, and a couple handfuls watercress or upland cress, for topping

In a small bowl, stir together the mustard and honey. Using a food processor, pulse the salmon to finely chop. Place in a bowl and season with salt and pepper. Add 2 tablespoons of the honey mustard, the chives, Old Bay and lemon zest. Form into 4 large burgers. Drizzle some EVOO into a large nonstick skillet or griddle, add the burgers and cook, turning once, over medium-high heat for 6 minutes for medium-rare, 10 to 12 minutes for medium-well.

Lightly butter the english muffins. Top each muffin half with the salmon burgers, remaining honey-mustard sauce, the sliced cucumbers and onion and the cress. Eat these patties with a knife and fork.

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Halibut and Green Sauce

SERVES 4

Four 6- to 8-ounce halibut fillets
Old Bay Seasoning
Salt and pepper
⅓ cup EVOO (extra-virgin olive oil), plus more for drizzling
½ cup torn basil
½ cup flat-leaf parsley
A handful fresh dill
¼ cup large capers, drained
1 shallot, coarsely chopped
2 large cloves garlic, finely chopped or grated
4 anchovy fillets
4 cups baby arugula
Juice of 1 lemon
Crusty bread, for serving

Season the halibut with the Old Bay or salt and pepper and drizzle with EVOO. Using a food processor, pulse the basil, parsley, dill, capers, shallot, garlic and anchovies with ⅓ cup EVOO until finely chopped.

In a large skillet, cook the halibut, turning once, over medium-high heat until cooked through, about 7 minutes. Top the fish with the green sauce.

Dress the arugula with the lemon juice, a drizzle of EVOO and salt. Serve the greens with the fish and bread.

FOOD STYLING BY ROSCOE BETSILL.

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30 MINUTE MEALS

Red and Green Pesto with Pasta and Lemon Shrimp

SERVES 4

3 red chile peppers, preferably fresno
3 cloves garlic, unpeeled
2 cups chopped flat-leaf parsley
A couple of handfuls parmigiano-reggiano cheese
¼ cup pistachio nuts, toasted
About ⅓ cup EVOO (extra-virgin olive oil), plus more for drizzling
Juice of 2 lemons
Salt and pepper
1 pound spaghetti or linguine pasta
1 pound peeled and deveined shrimp
Splash white wine or white vermouth
2 tablespoons butter

In a small skillet, char the chiles and garlic cloves over medium-high heat for 8 to 10 minutes. Scrape off the charred skins and seed the chiles. Pop the garlic cloves from their skins. Using a food processor, pulse the chiles, garlic, parsley, cheese and pistachios with about ⅓ cup EVOO and half of the lemon juice; season with salt and pepper to taste. Place in a pasta bowl.

Meanwhile, bring a large pot of water to a boil, salt it, add the pasta and cook until al dente. Add a small ladleful of the pasta cooking water to the pesto, then drain the pasta and toss with the pesto for 2 minutes to coat.

While the pasta is working, in a large nonstick skillet, heat a drizzle of EVOO over medium-high heat. Add the shrimp, season with salt and pepper and cook until almost fully pink, about 3 minutes. Add the remaining lemon juice and the wine (or vermouth). Swirl in the butter to melt. Serve the pasta in shallow bowls and top with the shrimp.

FOOD STYLING BY ROSCOE BETSILL.

Greek-Style Flank Steak Wheels

SERVES 4

- **1 pound flank steak**
- **2 cups loosely packed farm spinach or baby spinach leaves**
- **1 cup crumbled feta cheese**
- **¼ cup chopped kalamata olives or chopped, softened sun-dried tomatoes, for filling (optional)**
- **Salt and coarse black pepper**
- **¼ cup EVOO (extra-virgin olive oil), plus more for drizzling**
- **2 cloves garlic, thinly sliced or finely chopped**
- **1 small chile pepper, seeded and finely chopped (optional)**
- **1 teaspoon oregano or marjoram (about ⅓ palmful)**
- **Warm crusty bread, flatbread or pita bread, for mopping**

Preheat a grill pan or large cast-iron griddle or skillet to medium-high. Position a rack-lined baking sheet in the oven and preheat to 425°. Cut horizontally through the middle of the steak, but not all the way through the meat, to make a deep slit; spread the steak open like a book.

Top the meat with the spinach, feta and olives (or sun-dried tomatoes), if using; season with pepper. Tightly roll up the meat into a long, thin log and tie with kitchen string to secure. Season the meat with salt and more pepper and drizzle with EVOO. Add the steak to the hot grill pan and grill all over, 5 to 6 minutes. Transfer the steak to the prepared rack in the oven and cook for 10 to 12 minutes more for medium-rare. Let the meat rest for about 5 minutes.

While the meat is cooking, in a saucepan, heat ¼ cup EVOO, 4 turns of the pan, over medium-low heat. Add the garlic, chile and oregano and cook for a couple of minutes, then remove from the heat.

To serve, slice the steak into thin wheels and arrange on plates. Top with the garlic oil and serve with the warm bread.

Spicy Sicilian Spaghetti with Anchovies

SERVES 4

- **Salt**
- **1 pound spaghetti**
- **1 medium red onion, coarsely chopped**
- **1 red chile pepper, preferably fresno, chopped**
- **2 cloves garlic, grated**
- **½ cup flat-leaf parsley (a couple of handfuls)**
- **2 tablespoons fresh thyme leaves**
- **2 bay leaves**
- **1 tablespoon grated lemon zest**
- **1 cup chicken stock or clam juice**
- **¼ cup EVOO (extra-virgin olive oil)**
- **6 anchovy fillets**
- **One 28-ounce can whole, peeled italian tomatoes**

Bring a pot of water to a boil, salt it, add the pasta and cook until al dente. Drain the pasta.

Meanwhile, using a food processor, puree the onion, chile, garlic, parsley, thyme, bay leaves and lemon zest with a splash stock (or clam juice).

In a large saucepan, heat the EVOO, 4 turns of the pan, and the anchovies over medium-high heat until the anchovies melt. Add the onion-chile paste and stir for 3 to 4 minutes. Add the tomatoes and remaining stock (or clam juice), breaking up the tomatoes with a spoon. Cook the sauce until thickened, about 20 minutes. Toss the spaghetti with the sauce.

Greek-Style Flank Steak Wheels

Spicy Sicilian Spaghetti with Anchovies

FOOD STYLING BY ROSCOE BETSILL.

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Hey, here's a sneak peek at my new "paint-by-numbers" cookbook,* Look + Cook. *Enjoy! —RACHAEL RAY

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chicken ragù

Heat a large pot of water to a boil for the pasta. Salt the water when it boils and cook the pasta to al dente. ■ In a large skillet, heat 2 tablespoons of the EVOO over medium-high heat. Brown the pancetta for 3 to 4 minutes, then add another tablespoon of EVOO. Add the chicken and brown evenly for 5 to 6 minutes. Add the onions, rosemary and garlic, then season with salt and pepper. Grate the carrot with a box grater directly into the pan and stir in. Add the bay leaf and cook until the vegetables are soft, 5 to 6 minutes. ■ Add the wine to the chicken and vegetables, stir and reduce for a minute, then add the tomatoes and crush them with a wooden spoon. Simmer for a few minutes to thicken the sauce and combine the flavors. ■ Drain the pasta and toss with the chicken ragù and cheese. Discard the bay leaf. Garnish with some torn basil. Serve immediately.

SERVES 4

Salt

1 pound whole-wheat or whole-grain rigatoni or other short cut pasta

3 tablespoons EVOO (extra-virgin olive oil)

¼ pound pancetta, a couple thick slices, cut into fine dice

1½ pounds chicken thighs, chopped into small bite-size pieces

1 medium to large onion, chopped

2 to 3 sprigs of fresh rosemary, leaves stripped and finely chopped

2 to 3 garlic cloves, finely chopped

Black pepper

1 carrot, peeled

1 bay leaf

½ cup Marsala, a couple glugs

1 (28-ounce) can San Marzano tomatoes

Grated Parmigiano-Reggiano cheese

A handful of fresh basil leaves, torn

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please bring...

Making a contribution to your host's Thanksgiving table calls for a dish that's not only delicious, but also convenient to prep, cook, transport and reheat. These six standout recipes fit the bill. Whether a savory side or a luscious dessert, each has built-in features that will satisfy the host's needs—and wow a hungry crowd!

RECIPES BY **MELISSA VAUGHAN** AND **TRACEY SEAMAN**
PHOTOGRAPHY BY **JONNY VALIANT**

FOOD STYLING BY MAGGIE RUGGIERO; PROP STYLING BY ROBYN GLASER.

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Brussels Sprouts Salad with Apples, Pecans and Manchego

SERVES 8 **PREP** 20 MIN **COOK** 10 MIN

- 1 pound brussels sprouts, trimmed
- 3 empire apples
- ¼ cup fresh lemon juice
- 2 tablespoons extra-virgin olive oil
- 8 slices thick-cut bacon, cut into ½-inch pieces
- 1 large clove garlic, finely chopped
- 4 teaspoons dijon mustard
- 3 tablespoons red wine vinegar
- Salt and pepper
- ¾ cup pecan halves, toasted and chopped
- 3 ounces manchego cheese, shaved

1. Using a food processor fitted with a slicing attachment, thinly slice the brussels sprouts.
2. Core and coarsely chop the apples. In a bowl, toss the apples with 2 tablespoons lemon juice.
3. In a large skillet, heat the olive oil over medium heat. Add the bacon and cook until crisp, about 5 minutes. Using a slotted spoon, transfer the bacon to a plate. Add the garlic to the remaining fat in the pan and cook, stirring, for 1 minute. Whisk in the mustard, remaining 2 tablespoons lemon juice and the vinegar; season to taste with salt and pepper.
4. In a large bowl, combine the brussels sprouts, apples, pecans and cheese. Toss with the bacon and warm vinaigrette.

Uses brussels sprouts in a fresh new way (have no fear, sprouts skeptics!)

Wilt-proof—well suited to a buffet

Delivers Thanksgiving… in a salad

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Delicious served hot or at room temperature

Can be served as either a starch or salad

Compact to transport, then fluffs up in a serving dish

Farro and Roasted Squash Pilaf

SERVES 8
PREP 15 MIN (PLUS SOAKING) **COOK** 30 MIN

- 1 cup dried cranberries
- 1 butternut squash (about 2 pounds), peeled and cut into ¾-inch cubes (about 5 cups)
- 3½ tablespoons extra-virgin olive oil
- 2 teaspoons fresh lemon juice
- Salt and pepper
- 1½ cups farro
- ⅔ cup raw pumpkin seeds
- ¾ cup thinly sliced scallions
- 2 tablespoons fresh thyme leaves, chopped

1. Preheat the oven to 425°. Line a baking sheet with parchment. In a small bowl, soak the cranberries in 1½ cups hot water until slightly softened, about 40 minutes; drain.
2. In a large bowl, toss the squash with 2 tablespoons olive oil, the lemon juice, 1 teaspoon salt and ¼ teaspoon pepper. Transfer to the prepared baking sheet and bake, tossing once, until lightly browned, about 30 minutes; let cool.
3. Meanwhile, in a pot of boiling, salted water, cook the farro until just tender, 15 minutes. Drain and let cool.
4. In a medium skillet, toast the pumpkin seeds over medium heat until puffed and pale brown, about 5 minutes; let cool.
5. In a large bowl, combine the farro, roasted squash, cranberries, pumpkin seeds, scallions, thyme and the remaining 1½ tablespoons olive oil; season with salt and pepper.

Cauliflower-Leek Puree

SERVES 8 **PREP** 15 MIN **COOK** 20 MIN

- 2 heads cauliflower (about 3½ pounds), coarsely chopped
- 4 tablespoons butter
- 1 leek, thinly sliced (about 1½ cups)
- 3 cloves garlic, chopped
- 1 cup heavy cream
- ¾ cup panko breadcrumbs
- ⅓ cup chopped flat-leaf parsley

1. In a large pot of boiling, salted water, cook the cauliflower until very soft, 12 to 15 minutes; drain.
2. Meanwhile, in a medium skillet, melt 3½ tablespoons butter over medium heat. Add the leek and garlic and cook, stirring occasionally, until the leek is translucent and very soft, about 8 minutes.
3. Using a food processor and working in batches, puree the cauliflower and the leek mixture with the cream.
4. In a small skillet, melt the remaining ½ tablespoon butter over medium heat. Add the panko and toast, tossing, until golden. Top the puree with the toasted panko and the parsley.

Suits a large gathering—a little goes a long way

Can be made up to 3 days in advance

Reheats in the oven, microwave or on the stovetop

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Black and Tan Chocolate-Pumpkin Trifle

SERVES 12

PREP 30 MIN (PLUS CHILLING) **COOK** 5 MIN

- **4 ounces bittersweet chocolate, chopped**
- **4 cups heavy cream**
- **2 teaspoons pure vanilla extract**
- **1 cup pure pumpkin puree**
- **One 7.5-ounce jar marshmallow cream (such as Marshmallow Fluff)**
- **Six 1.4-ounce chocolate-covered toffee bars, chopped**
- **One and a half 9-ounce boxes chocolate wafer cookies (such as Nabisco Famous)**

1. In a small saucepan, melt the chocolate with ½ cup cream over medium-low heat, stirring until smooth. Let cool.

2. Meanwhile, using an electric mixer with a whisk attachment, whip 2 cups cream with 1 teaspoon vanilla until stiff but not dry.

3. In a medium bowl, whisk together the pumpkin and marshmallow cream. Fold in the whipped cream in 2 parts; refrigerate. Add the remaining 1½ cups heavy cream to the mixer bowl and whip until thickened. With the machine on, slowly add the chocolate mixture and the remaining 1 teaspoon vanilla and beat until stiff but not dry.

4. Spread one-third of the chocolate cream in a 4-quart clear glass trifle bowl. Layer with one-third of the toffee. Stand 8 cookies on their edges around the perimeter of the bowl. Make 1 stack of 4 more cookies sandwiched with some pumpkin cream, topping with more cream. Repeat with the remaining cookies and more pumpkin cream to make a total of 14 cookie stacks.

Place 7 stacks in the trifle bowl. Top with the remaining pumpkin cream and half of the chocolate cream. Sprinkle with another third of the toffee. Top with the remaining 7 cookie stacks and chocolate cream. Cover and refrigerate for at least 6 hours and up to 24 hours. To serve, sprinkle with the remaining toffee.

Can be assembled, transported and served in the same bowl

A crowd-pleaser—creamy, rich and chocolaty

Yields flexible portion sizes—works as the main dessert or one of many

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Ready-to-Bake Pear-Almond Tart

SERVES 8

PREP 25 MIN (PLUS CHILLING) **BAKE** 25 MIN

- 1½ tablespoons unsalted butter
- 3 firm ripe pears—peeled, cored and quartered
- 1½ tablespoons fresh lemon juice
- 3 tablespoons sugar
- ½ teaspoon ground ginger
- ¼ cup plus 2 tablespoons sliced blanched almonds
- 1 teaspoon pure vanilla extract
- Flour, for dusting
- One 9-inch sheet puff pastry

1. Line a baking pan with parchment. In a large skillet, melt the butter over medium-low heat. Add the pears and lemon juice. Sprinkle the pears with 1½ tablespoons sugar and the ginger, cover and cook until crisp-tender, about 7 minutes. Uncover and cook until tender and syrupy, 3 to 4 minutes; let cool completely.

2. Meanwhile, using a food processor, finely grind together ¼ cup almonds, the remaining 1½ tablespoons sugar and the vanilla.

3. Dust the prepared pan with flour. Place the puff pastry on the pan and roll out into an 11-inch square, then cut into a 10-inch round. Top with the ground almond mixture, leaving a ½-inch border. Arrange all but 1 pear quarter in a circle on the pastry, narrow ends toward the center. Cut the remaining piece in half and arrange in the center of the pastry. Top the pears with the remaining 2 tablespoons almonds. Refrigerate for 30 minutes or up to 12 hours.

4. Preheat the oven to 400°. Bake the tart until the edge is puffed and golden, about 15 minutes. Lower the heat to 375° and bake until cooked through, about 10 minutes.

Quick and easy to double for a large group

Bakes off during dinner (filling the host's whole house with a heavenly, sweet smell)

Adds a novel puff-pastry twist to the typical pie category

Date-Nut Mini Tarts

MAKES 24 **PREP** 20 MIN **BAKE** 20 MIN

- **One 14-ounce box (2 sheets) frozen pie dough, thawed**
- **2 eggs, at room temperature**
- **¼ cup dark brown sugar**
- **¼ teaspoon salt**
- **⅓ cup dark corn syrup**
- **2 tablespoons unsalted butter, melted**
- **½ cup finely chopped dates**
- **½ cup finely chopped pecans**

1. Preheat the oven to 375°. Using a 2½-inch round cookie cutter and working with 1 sheet of pie dough at a time, cut out 12 rounds of dough from each sheet. Fit the rounds into 2 nonstick 12-cup mini-muffin tins; refrigerate.

2. Using an electric mixer, beat the eggs, brown sugar and salt at high speed until thick and foamy, about 2 minutes. Beat in the corn syrup and butter.

3. In a medium bowl, combine the dates and pecans and divide the mixture among the muffin cups. Spoon the egg mixture into the cups, filling to just below the dough's edge. Bake until puffed and set, about 20 minutes. Let cool completely in the pans.

Find complete Thanksgiving menus—with easy print-and-go shopping lists—at rachaelraymag.com/november.

Small & Spicy

These fiery, jalapeño-popper-inspired mini burgers will warm you up—even on a cold November day!

BY **RACHAEL RAY** | PHOTOGRAPH BY **MARCUS NILSSON**

Poblano Popper Super-Slides

MAKES 8 SLIDERS

- 2 large poblano chiles
- 1 small red onion, thinly sliced into rings
- Juice of 2 limes
- Salt and pepper
- Extra-virgin olive oil (EVOO), for drizzling
- 1 small ripe avocado
- ½ cup sour cream
- A handful cilantro, finely chopped
- 1 fresno or jalapeño chile, seeded and finely chopped
- ¾ pound ground beef sirloin
- ¾ pound ground pork
- ½ palmful each ground cumin, ground coriander and sweet smoked paprika (about 1½ teaspoons each)
- Pinch ground cinnamon
- ⅓ cup beer, such as Negra Modelo
- 2 tablespoons worcestershire sauce
- Sliced pepper jack, hot-pepper cheddar or sharp yellow cheddar cheese, folded or cut to top burgers
- 8 white, potato or whole wheat slider rolls, split

1. Preheat the broiler to high. Broil the poblanos (with the oven door ajar to allow steam to escape) to char them all over. Place the chiles in a bowl, cover and let cool. Peel and seed the chiles, then, using a food processor, puree them.

2. Meanwhile, season the red onion rings with half of the lime juice, salt, pepper and a little EVOO to coat. In a second bowl, mash together the avocado, sour cream, cilantro, fresno chile and remaining lime juice; season to taste with salt.

3. In a large bowl, combine the beef, pork, pureed poblano, cumin, coriander, paprika, cinnamon, salt and lots of pepper. Mix in the beer and worcestershire. Form the mixture into eight 3-inch patties (a little thinner in the center and thicker at the edges). Drizzle a little EVOO in a large skillet or nonstick griddle over medium-high heat. Add the burgers and cook, turning once, for about 7 minutes for medium-rare. Top with the cheese and tent loosely with foil during the last minute or so of cooking.

4. Place the burgers on the roll bottoms. Top with the onions and sauce and set the roll tops in place.

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY HEATHER CHONTOS.

"If you love jalapeño poppers, a pub-fare fave, these sliders will be a real turn-on for your taste buds."

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EVERYDAY
MENU PLANNER
NOVEMBER 2010

SUNDAY
Beef Kebabs with Roasted Green Beans and Almonds

MONDAY
Bean Taquitos with Cucumber Salsa

TUESDAY
Shrimp-and-Rice Bake

WEDNESDAY
Crunchy Chicken with Sesame Rice and Green Beans

THURSDAY
Penne with Bacon, Butternut Squash and Spinach

FRIDAY
Salmon-and-Leek Chowder

SATURDAY
Potato Cake with Bacon, Sour Cream and Apples

What's for dinner tonight?

Take this shopping list to the store and you'll have 7 nights' worth of easy meals for less than $100.

7 DAYS DINNERS
S M T W T F S

YOUR SHOPPING LIST

PRODUCE
- ☐ 2 red apples
- ☐ 1 lemon
- ☐ 1 butternut squash
- ☐ 1 cucumber
- ☐ 2¼ pounds green beans
- ☐ One 5-pound bag baking potatoes
- ☐ 2 zucchini
- ☐ 1 bunch kale
- ☐ One 5-ounce bag baby spinach
- ☐ 1 onion
- ☐ 1 head garlic
- ☐ 2 leeks
- ☐ 1 bunch flat-leaf parsley

DAIRY
- ☐ One 8-ounce container sour cream
- ☐ One 8-ounce block pepper jack cheese
- ☐ One 8-ounce container grated parmesan cheese
- ☐ ½ dozen eggs

SEAFOOD
- ☐ 1 pound skinless salmon fillets
- ☐ 1 pound frozen peeled and deveined shrimp

MEAT
- ☐ 1 pound ground beef
- ☐ One 16-ounce package bacon
- ☐ 1 pound skinless, boneless chicken breasts

BAKERY
- ☐ 1 baguette
- ☐ One 7.5-ounce package small corn tortillas

GROCERY
- ☐ One 8-ounce jar mayonnaise
- ☐ One 5-ounce bottle soy sauce
- ☐ One 1-pound box penne rigate pasta
- ☐ One 2-pound bag rice
- ☐ One 16-ounce can spicy refried beans
- ☐ One 14-ounce can vegetable broth
- ☐ One 14.5-ounce can diced tomatoes with italian herbs
- ☐ One 1-ounce jar smoked paprika
- ☐ One 1-ounce jar sesame seeds
- ☐ One 2.25-ounce bag sliced almonds

Total Price: $94.55
(Extra-virgin olive oil, salt and pepper are freebies.)

web **Get a new menu planner every week** at rachaelraymag.com/menu.

PHOTOGRAPHY BY DAN ROBERTS; FOOD STYLING BY SARAH THOMPSON; PROP STYLING BY MELISSA HABERMAN.

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plan it

SERVE the meatballs in a pita with plain greek-style yogurt and sliced cucumbers.

SPRINKLE the meatball mixture with ½ teaspoon crushed red pepper in Step 1 to add a kick.

DOUBLE the meatballs and, once cooked, freeze half in an airtight container for up to 3 months; add to soups and stews.

Beef Kebabs with Roasted Green Beans and Almonds

SERVES 4 **PREP** 15 MIN **COOK** 15 MIN

- 1 pound ground beef
- ¼ cup chopped flat-leaf parsley
- 1 tablespoon finely chopped garlic
- 1 teaspoon smoked paprika
- Salt and pepper
- 1¼ pounds green beans
- 1½ tablespoons extra-virgin olive oil
- 2 tablespoons sliced almonds
- ½ lemon, cut into 4 wedges

1. Preheat the oven to 450°. In a large bowl, crumble the beef and mix in the parsley, garlic, paprika, 1 teaspoon salt and ½ teaspoon pepper. Form into sixteen 1¼-inch balls and thread onto 4 skewers.

2. On a rimmed baking sheet, toss the green beans with the olive oil and ¼ teaspoon each salt and pepper; spread out in a single layer. Roast for 10 minutes, then stir in the almonds and roast until the green beans are lightly browned and the almonds are toasted, about 5 minutes.

3. Meanwhile, preheat a grill pan to medium-high. Grill the meatballs, turning, until just cooked through, 8 to 10 minutes. Serve with the green beans and lemon wedges.

plan it

SPICE up the salsa by stirring in 1 finely chopped jalapeño chile.

KEEP the taquitos warm in a 200° oven until ready to serve.

CUT fat and calories by skipping the oil and making quesadillas instead: Sandwich the filling between 2 tortillas and heat in the skillet until just browned.

Bean Taquitos with Cucumber Salsa

SERVES 4 **PREP** 15 MIN **COOK** 15 MIN

- 1 cucumber, peeled and chopped
- 1 clove garlic, finely chopped
- 2 tablespoons chopped flat-leaf parsley
- 2 tablespoons plus 2 teaspoons extra-virgin olive oil
- Grated peel and juice of ½ lemon
- Salt and pepper
- ¾ cup sour cream
- 12 small corn tortillas
- One 16-ounce can spicy refried beans
- 1½ cups grated pepper jack cheese

1. In a medium bowl, stir together the cucumber, garlic and parsley. Stir in 2 teaspoons olive oil, the lemon juice, 1 teaspoon salt and ½ teaspoon pepper. Stir the lemon peel into the sour cream.

2. Heat a large skillet over low heat. Soften each tortilla in the skillet for about 15 seconds on each side. Place the tortillas on a work surface and spread each with 2 tablespoons refried beans; sprinkle each with 2 tablespoons cheese. Roll up the tortillas to resemble cigars.

3. Using the same skillet, heat 1 tablespoon olive oil over medium-high heat. Working in 3 batches and using the remaining 1 tablespoon olive oil, fry the taquitos, turning, until crisp and browned, 3 to 4 minutes. Drain on paper towels. Serve the taquitos with the lemony sour cream and cucumber salsa.

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Shrimp-and-Rice Bake

SERVES 4 **PREP** 20 MIN **BAKE** 25 MIN

- 4 slices bacon, chopped
- ½ onion, chopped
- 1¼ cups rice
- Salt and pepper
- 1 teaspoon smoked paprika
- One 14.5-ounce can diced tomatoes with italian herbs
- 1 pound frozen peeled and deveined shrimp
- 2 zucchini, cut into ½-inch pieces
- ⅓ cup chopped flat-leaf parsley

1. Preheat the oven to 375°. In a large, ovenproof skillet, cook the bacon until crisp, about 5 minutes. Stir in the onion and cook until softened, about 5 minutes; stir in the rice. Season with 2 teaspoons salt, ¾ teaspoon pepper and the paprika. Add the tomatoes and 1 cup water and bring to a simmer. Cover and bake until the rice is just tender, about 20 minutes.
2. Stir in the shrimp and zucchini and bake for 5 minutes more. Remove from the oven and let stand for 5 minutes. Stir in the parsley and serve.

plan it

DEFROST frozen shrimp by placing in a resealable plastic bag and submerging in water for 15 minutes.

SWAP in 1 finely chopped chorizo sausage for the bacon.

SPRINKLE leftovers with water before reheating in a skillet or microwave.

plan it

TOAST the sesame seeds by cooking them in a skillet over medium heat until golden and fragrant, about 3 minutes.

COAT the chicken in panko breadcrumbs or crushed cornflakes instead of the fresh breadcrumbs for extra crunch.

TRY the soy dipping sauce with your next veggie platter.

Crunchy Chicken with Sesame Rice and Green Beans

SERVES 4 **PREP** 10 MIN **COOK** 25 MIN

- 1 cup rice
- Salt and pepper
- 2 tablespoons toasted sesame seeds
- ⅓ cup mayonnaise
- 1 teaspoon soy sauce
- ⅓ baguette, cut into 1-inch pieces
- 2 eggs
- 1½ tablespoons extra-virgin olive oil, plus more for frying
- 1 pound skinless, boneless chicken breasts, cut into 1-inch strips
- 1 pound green beans

1. Preheat the oven to 200°. In a small saucepan, bring 1¼ cups water, the rice and ½ teaspoon salt to a boil. Lower the heat, cover and simmer until the water is absorbed, about 20 minutes. Fluff with a fork and sprinkle with 1 tablespoon sesame seeds.

2. Meanwhile, in a bowl, stir together the mayonnaise, soy sauce and 1 tablespoon water. Using a food processor, pulse the baguette to form about 2¼ cups coarse breadcrumbs; transfer to a plate. In a shallow bowl, beat the eggs.

3. Fill a large skillet with enough olive oil to reach a depth of ¼ inch and place over medium-high heat. Season the chicken with salt and pepper; dip into the eggs, then into the breadcrumbs. Working in 2 batches, add the chicken to the pan and cook, turning once, until cooked through, about 5 minutes; drain on a paper-towel-lined baking sheet. Transfer to the oven to keep warm.

4. Wipe out the skillet and fill with enough water to reach a depth of ½ inch; add 1½ tablespoons olive oil and bring to a boil. Add the green beans and cook until tender, 5 minutes. Drain; season with salt and pepper, then sprinkle with the remaining 1 tablespoon sesame seeds. Serve with the rice and chicken. Drizzle the chicken with the sauce.

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Penne with Bacon, Butternut Squash and Spinach

SERVES 4 **PREP** 10 MIN **COOK** 20 MIN

- 1 pound penne rigate pasta
- 6 slices bacon
- 2 tablespoons extra-virgin olive oil
- 1 butternut squash, peeled and cut into ¾-inch cubes
- 3 cups baby spinach
- 2 cloves garlic, finely chopped
- 3 tablespoons chopped flat-leaf parsley
- Salt and pepper
- ¼ cup grated parmesan cheese

1. In a large pot of boiling, salted water, cook the pasta for 7 minutes (the pasta will only be partially cooked). Drain, reserving 2½ cups of the pasta cooking water.

2. Meanwhile, in an extra-large skillet, cook the bacon over medium-high heat until crisp, about 5 minutes. Drain on paper towels, then crumble the bacon once it is cool enough to handle. Discard all but 3 tablespoons of the bacon fat in the pan.

3. Add the olive oil and squash to the skillet. Cook, stirring occasionally, until browned, about 7 minutes. Add the pasta and 2 cups of the reserved pasta cooking water. Bring to a boil and cook, stirring, until the pasta and squash are cooked, about 5 minutes, adding additional pasta cooking water if needed.

4. Remove from the heat and stir in the spinach, garlic and parsley. Season generously with salt and pepper; sprinkle with the cheese and crumbled bacon.

plan it

SEASON pasta water with enough salt to make it taste like seawater.

PLACE leftovers in a baking dish, toss with heavy cream and dot with butter; bake at 350° until warmed through.

SWAP in crumbled goat cheese for the grated parmesan.

plan it

SOAK the chopped leeks in water before rinsing to loosen the grit.

SWAP in chicken broth for the vegetable broth and stir in ¼ cup cream with the spinach for richness.

RUB the toasted baguette slices with a garlic clove before brushing with olive oil.

Salmon-and-Leek Chowder

SERVES 4 **PREP** 10 MIN **COOK** 30 MIN

- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 2 leeks, white and light green parts only, chopped
- 2½ pounds baking potatoes, peeled and thinly sliced
- One 14-ounce can vegetable broth
- 1½ teaspoons smoked paprika
- Salt and pepper
- 1 pound skinless salmon fillets, cut into 1-inch pieces
- 2 cups baby spinach
- 2 tablespoons chopped flat-leaf parsley
- ⅔ baguette, sliced

1. In a large pot, heat 2 tablespoons olive oil over medium heat. Add the leeks and cook until softened, about 3 minutes. Add the potatoes and cook, stirring, until the potatoes just begin to brown, about 5 minutes. Stir in 4 cups water, the vegetable broth, paprika and 1 teaspoon salt, scraping the bottom of the pot. Bring to a simmer and cook for 15 minutes. Lightly smash the potatoes, stir in the salmon and simmer for 5 minutes. Stir in the spinach and parsley and season with salt and pepper.

2. Meanwhile, preheat the broiler. Toast the baguette slices and brush with olive oil. Serve with the chowder.

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plan it

USE a handheld slicer or the slicing blade in your food processor to slice the potatoes.

SEASON the potato mixture with chopped fresh aromatic herbs like thyme, rosemary or sage.

COOK the apples, kale and onion together in Step 3 for a sweet and savory side.

Potato Cake with Bacon, Sour Cream and Apples

SERVES 4 **PREP** 35 MIN **BAKE** 35 MIN

- 4 slices bacon
- 2½ pounds baking potatoes, peeled and thinly sliced
- 4½ tablespoons extra-virgin olive oil
- Salt and pepper
- ½ onion, chopped
- 2 red apples, cored and cut into ¼-inch wedges
- 1 bunch kale, tough ribs discarded and leaves chopped
- Sour cream, for serving

1. Preheat the oven to 425°. In a 10-inch, ovenproof nonstick skillet, cook the bacon over medium heat until crisp, about 5 minutes; drain on paper towels, then crumble. Transfer to a large bowl and toss with the potatoes and 2 tablespoons olive oil; season with salt and pepper.

2. Using the same skillet, add half of the onion and cook until softened, about 8 minutes; transfer to a bowl and wipe out the skillet. Add 1 tablespoon olive oil to the skillet and arrange one-third of the potato mixture evenly in the pan; sprinkle with half of the cooked onions. Repeat with another layer of potato mixture and cooked onions, then top with the remaining potato mixture. Cover with foil and cook over medium-high heat for 5 minutes. Transfer to the oven and bake until browned on the bottom, about 35 minutes. Let stand for 5 minutes, then loosen the edges using a spatula. Invert onto a platter; cut into wedges before serving.

3. Meanwhile, in another large skillet, cook the apples in 1 tablespoon olive oil until browned, about 10 minutes; transfer to a bowl. Add the remaining ½ tablespoon olive oil and onion to the skillet and cook until softened, about 3 minutes. Add the kale, lower the heat, cover and cook until tender, 8 to 10 minutes; season with salt and pepper. Serve with the potato cake, sour cream and apples.

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Family Matters

These stuffed ravioli ooze groovy green goodness (thanks to a tasty mix of edamame and ricotta cheese!).

BY **TRACEY SEAMAN** | PHOTOGRAPH BY **MARCUS NILSSON**

Green Alien Ravioli

SERVES 4 **PREP** 25 MIN **COOK** 10 MIN

- **2 tablespoons unsalted butter**
- **1 onion**
- **One 1-pound bag shelled frozen edamame, thawed**
- **1 cup heavy cream**
- **Salt and pepper**
- **3 dozen 2½-inch round gyoza or wonton wrappers**
- **⅓ cup finely grated parmesan cheese, plus more for serving**

1. In a 12-inch skillet, melt the butter over medium heat. Add the onion and cook until softened, about 5 minutes. Add the edamame and cook for 3 minutes. Reserve 1 cup of the edamame; add the remainder to a food processor and puree with ¼ cup cream, ¼ cup water and a pinch each salt and pepper. Reserve the skillet.

2. Bring a large saucepan of salted water to a boil. Place the wrappers on a work surface and center a tablespoon of edamame mixture on each. Dampen the perimeter of a wrapper, fold into a half-moon shape and pinch the edge to seal. Place on a parchment-lined baking sheet. Repeat with the remaining wrappers. Add to the boiling water and cook until tender, about 5 minutes.

3. Meanwhile, in the reserved skillet, combine the reserved edamame, the remaining ¾ cup cream and ¼ teaspoon salt; bring to a boil. Add ⅓ cup of the ravioli cooking water and ⅓ cup parmesan; stir until the cheese is melted. With a slotted spoon, transfer the ravioli to the skillet; turn to coat in the sauce. Divide among 4 bowls and sprinkle with more parmesan.

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY ROBYN GLASER.

yum-o! TIPS OF THE MONTH

It's election time, and we're getting answers to two hot-button mealtime issues!

➞ Issue #1 Should I make my picky eater clean her plate?

No, according to child-nutrition expert Christina Schmidt, because it teaches kids to ignore natural, internal hunger cues—and might lead to overeating. It's also likely to make them even more resistant to trying new foods, Schmidt explains. Instead, request that kids try a "courtesy" bite of a new food.

➞ Issue #2 My family is too busy to sit down to dinner together. Is it really that important?

Yes, according to a recent study*, which found that teens who have fewer than three family dinners per week are almost twice as likely to get lower grades in school than teens who have five to seven family dinners a week.

For more ways to help your family build healthier relationships with food and cooking, visit yum-o.org.

* Source: "The Importance of Family Dinners," The National Center on Addiction and Substance Abuse at Columbia University

behind the recipe

It's not always easy to find time to cook as a family. So Barry and Gretchen Gellert make a point to hit the kitchen with their 7-year-old twins, Brooke and Matthew, on weekends and holidays. "They're so eager to help; it's fun to watch them at work," Barry says. They got a kick out of this month's tasty (and silly) Green Alien Ravioli, and it proved to be the perfect family project, with all martians on deck. "Matthew and I folded the ravioli—the hardest part!" Brooke boasts. And their efforts even paid off in leftovers: "We had extra edamame filling we plan to use as a pasta sauce for a quick dinner later this week!" Barry says.

—SARAH ZORN

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MY CAMRY TREE

Once I got pregnant with my son we wanted to upgrade to something bigger for a family of four. We bought the 2005 Toyota Camry. We called it "Silver Bullet." Kinda felt like a step up for us. A little bit of luxury– but in our price range. ☺

Los Angeles, 2006

I brought my son home from the hospital in my first Camry. My son is three now and I used to have to drive him to a class that was almost an hour away and she always got me there.

A lot of good memories in that car. Family outings, weekend trips, stuff like that. Silver Bullet was hard to let go of but it was funny – actually, my daughter had the hardest time letting go! She didn't understand that we were getting a new one. She loved the sound system and didn't know how we would listen to all our music!

Every Toyota has a story.
And with 90% of all Toyota Camrys sold in the last 15 years still on the road,* we want to hear yours.
Share your story at facebook.com/toyota

Thanks for your story, Melanie!

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Arizona, 2007

Halloween, 2008

Oh, by the way, my mother loved ours so much she ended up buying a Camry too. Now we both have a 2009. It's a whole family experience.

Melanie Rosenkranz
2009 Toyota Camry Owner

TOYOTA
moving forward

*Based on R. L. Polk & Co. U.S. Vehicles In Operation registration statistics MY 1995-2010 as of January 2010. Includes Camry Solara. ©2010 Toyota Motor Sales, U.S.A., Inc.

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corningware.com

get together

the go-to guide for a good time

here's to you!

Any guest can bring a bottle of wine. Make yours stand out by jotting a note about the one you picked—its region, winery or varietal, or pairing tips—and tying it around the bottle. **For more great host gifts, turn the page.** ➔

READY, SET

COOK

GET TOGETHER

GO AWAY

PHOTOGRAPH BY LEVI BROWN; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES. ILLUSTRATIONS BY CARLOS APONTE.

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Over 1,200 reasons why Cabot makes the world's best cheddar.

GENDEBIEN FAMILY One of the 1,200 farm families who own Cabot Creamery Cooperative

CABOT® Vermont

Owned by Dairy Farmers Since 1919

Cabot Creamery is fully owned and operated by 1,200 farm families in New England and New York. And because our farmers get 100% of the profits, you bet they make sure you get the best all-natural dairy foods. Try it for yourself—you'll taste the commitment to quality in every bite of the World's Best Cheddar from Cabot.

APPLE, CHEDDAR & WALNUT TOASTS

Makes 24

Ingredients:

- 24 THIN SLICES OF NARROW LOAF FRENCH BREAD
- 2 TART APPLES, CORED AND THINLY SLICED
- 8 OUNCES CABOT SHARP, SERIOUSLY SHARP OR HORSERADISH CHEDDAR, GRATED (ABOUT 2 CUPS)
- 1 CUP WALNUT PIECES

1 Preheat broiler. Arrange bread on baking sheet and toast lightly on both sides under broiler.

2 Remove from broiler and place about two apple slices on each toast. Mound cheese on top. Press walnut pieces into cheese. Return to broiler until cheese and walnuts are lightly colored.

For instant drama, sandwich fresh bay or sage leaves between two identical clear glass plates, available inexpensively from a home store. Set the toasts on top, and add votive candles set into cored red and green apples to the table.

FOR MORE RECIPES, VISIT: cabotcheese.coop

NUTRITION ANALYSIS: Calories 148, Total Fat 7g, Saturated Fat 3g, Sodium 200mg, Carbohydrates 16g, Dietary Fiber 1g, Protein 5g, Calcium 100mg

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delicious dilemma
Should the host share gifted edibles (or drinkables) during the event? Not according to Lizzie Post, author of *Emily Post's Great Get-Togethers*. "The host has likely planned the meal to a T, so it's important to respect the host's wishes for the evening," she says.

how to buy gifts for the host

Rank high on the guest list—and avoid the regift pile—with these tips. Step one: Bring a present if... BY **ERIKA LENKERT**

...YOU'RE SPENDING THE NIGHT. Even if you two are close enough to share a **toothbrush**, your host still has an extra bed to make—and a welcoming attitude to maintain before morning coffee kicks in. Since you're not paying for a hotel, get something more generous than a dinner-party gift.

...THE PARTY IS IN YOUR HONOR. The event may be about you, but you should be all about the person who made it happen. Make a thank-you **toast** during the party, but also give a gift and card—either before the party begins or after, when you can relive the event's highlights together.

...IT'S A SIT-DOWN DINNER. At small affairs, the host has decided to share her efforts with a limited **guest list**. As one of the privileged few attendees, arrive with a token of appreciation. The cost or size of the item doesn't matter—here, it really is the thought that counts.

...YOU HAVE BEEN CLEARED TO BRING EXTRA PEOPLE. Even if you've asked for, and received, the okay, bringing extra guests requires the host to provide more food, beverages and space. Offset the imposition by arriving with a **gift** from your group.

no thank you

You're off the host-gift hook for: large events (like open houses or cocktail parties), casual gatherings (like impromptu happy hours or brunches) or parties you can't attend. (For the latter, it is nice to send a handwritten thank-you for the invite.)

MAIN PHOTO, GETTY IMAGES; TOOTHBRUSH, CHAMPAGNE, FLOWER AND THANK-YOU NOTE, ISTOCKPHOTO.COM; PLACE CARD BY DAN ROBERTS; PROP STYLING BY MELISSA HABERMAN.

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season of giving

Our gift to you? Advice on what to bring the various hosts in your life this holiday season.

The Boss or Co-Worker

➥ Whether she's high up enough to sign your checks or chummy enough for watercooler gossip, business is still business. Your choice should reflect professionalism: Go with a tasteful gift that celebrates the season or workplace.

FOR A SMALL OCCASION
- A bottle of red wine
- Fun desk decor

FOR A LARGE OCCASION
- Monogrammed stationery
- A bar set

The Neighbor

➥ A little gift goes a long way in maintaining goodwill the next time you play your music too loud or need someone to water the plants when you travel.

FOR A SMALL OCCASION
- A collection of coasters
- A box of candy

FOR A LARGE OCCASION
- A gourmet basket
- A set of wineglasses

The In-Laws

➥ Your intentions might be heartfelt or strategic (we won't tell). Either way, an extra-thoughtful present will bolster your popularity among your brood.

FOR A SMALL OCCASION
- A tea-brewing set
- A low-maintenance plant in a decorative pot

FOR A LARGE OCCASION
- A pair of tea towels (in colors that complement their kitchen)
- A stylish cutting board

The Friend

➥ The better the friendship, the more you know what the recipient will truly appreciate. But if you're at a loss…

FOR A SMALL OCCASION
- When all else fails, you can always reach for a bottle of ever-festive and indulgent bubbly.

FOR A LARGE OCCASION
- Entertaining items that he or she may be lacking, like a cute juice squeezer, place-card holders or a party game

home-made gifts

Give the gift of creativity with these affordable custom present ideas.

Personalized Holiday Garland

Print photos of some of the recipient's favorite people. Laminate them and cut into shapes like circles, stars or icicles. Punch a hole in the top of each, then attach to garland with ornament hooks.

Collage Picture Frame

Glue memorabilia your giftee will love— cropped photos, ticket stubs from events you've attended together, quotes and patterned paper are a good start—onto a basic black frame. Varnish with Mod Podge.

Host's Helper

If you know your host would appreciate a hand with cleanup at the end of the event, fill a bucket with new sponges, a dish towel, cute rubber gloves and a card offering your assistance.

Emergency Cookie Kit

In a lidded jar, layer the dry ingredients of your favorite cookie recipe. Write the name and description of the cookies—including necessary additional ingredients and baking instructions—on a card and tie it around the jar with ribbon.

WINE, CANDY, PLANT AND JAR, ISTOCKPHOTO.COM; JUICE SQUEEZER, GETTY IMAGES.

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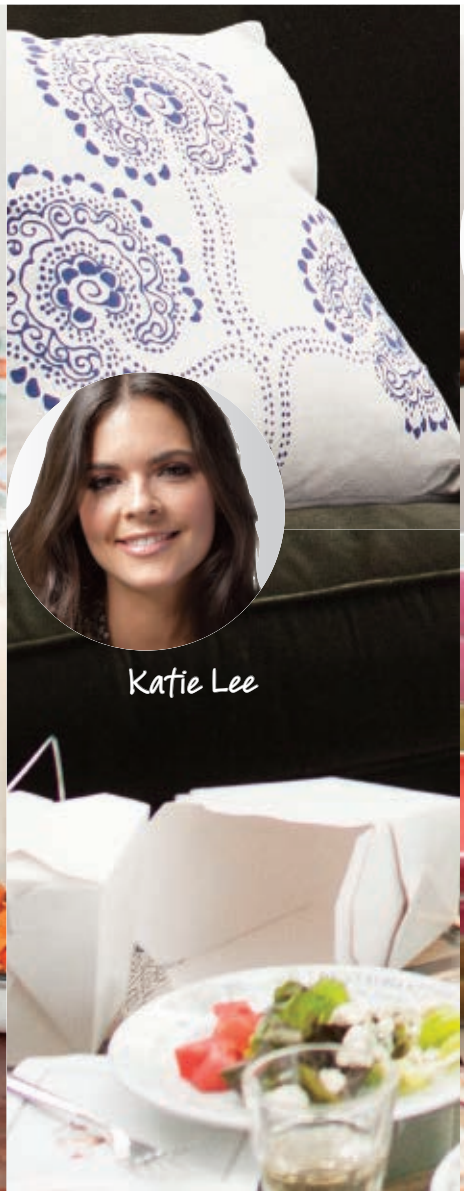
THE INSIDER'S GUIDE TO
thanksgiving weekend

You've got friends and family gathered around, two days off work, and a fridge and bar (woo-hoo!) stocked with supplies. Why make the turkey dinner the de facto celebration? **Three of the savviest chefs and entertaining experts we know show us how to make the most of the long holiday weekend** (translation: pack it with three more parties), whether or not you're hosting the main event.

Michael Schlow



Katie Lee

Louisa Shafia

FOOD STYLING BY SUSAN OTTAVIANO FOR HALLEY RESOURCES; PROP STYLING BY LISA LEE FOR HALLEY RESOURCES; FASHION STYLING BY CATE SHEEHY.

BY **ELIZABETH JENKINS** | PHOTOGRAPHY BY **MAX KIM-BEE**

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WEDNESDAY NIGHT

cocktail kickoff

Michael Schlow, executive chef and owner of Radius and Via Matta restaurants in Boston, eases guests into the holiday weekend with a welcome-home bash.

My hosting style is...
casual and kitchen-based. Great food and drink are my focus.

The ideal party food is...
simple and light—at least in this case, when you're heading into a weekend full of gluttony.

I personalize my parties by...
serving a specialty cocktail. This time it's Blackberry-Sage Fizzes.

My favorite decor tip is...
keep the kitchen clean. It's the best place to congregate.

To minimize mess, I...
use biodegradable products—so much less to wash!

The perfect party is...
all in the casting. Round up a mix of close friends and family.

HAIR BY MICHELE SALVADORI; MAKEUP BY STEPHANIA PARENT. NAPKINS BY GORMAN & GORMAN.

helping hand

Fewer plates means less cleanup. Serve bites with colorful paper napkins.

Blackberry-Sage Fizzes

MAKES 8

In a medium saucepan, melt **2 tablespoons sugar** in **2 tablespoons water** over medium-low heat; let cool. Transfer to a pitcher, add **1 cup blackberries** and **¼ cup fresh sage leaves** and muddle. Stir in **2 cups citron vodka**, **¼ cup amaretto**, **¼ cup cassis** and **¼ cup orange juice**. Fill 8 highball glasses with **ice**. Pour in the mixture and top with **seltzer**. Garnish with more sage leaves and blackberries.

things remembered

Throwing a party is an excuse to break out accessories that normally don't get much play. My quartz coasters were a gift from my parents.

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shiny, happy

I am pro-candles: the more the merrier. I prefer unscented ones (unless a guest has smelly feet). They're an easy way to accent white plates or wooden serving pieces.

mind the store

My sneakiest shortcut is buying delicious artisanal products, like good cheeses or cured meats, to bulk up the buffet. Good hosting is about hospitality, not curing your own prosciutto.

platters matter

I don't do much in the way of added decorations, so I like my serving pieces to be special. I'll use everything from cool unrimmed plates to wooden cutting boards to showcase appetizers.

CROWD-PLEASER

No one knows how to feed the masses like a chef. Michael says to minimize kitchen stress and maximize turnout on holidays by:

Spreading out the prep work. Shop early, then decide what can be made ahead and refrigerated. It'll get you in a festive mood leading up to the big day. On my menu, it's the "magic" carrots—they hold for a week if they're submerged in the pickling liquid. Most stuffings also taste better if they sit overnight.

Scoping out your surroundings. Have some family favorites on the menu, then find inspiration from the market. If a vegetable looks amazing or there's a good deal, think on the fly. Consider carrying a cookbook in the car for last-minute research.

Taking a chill. For me, ice always makes or breaks a good cocktail. Even if the base is flavorful, if the ice melts you'll be serving guests watery drinks. For large-batch cocktails, add ice glass by glass or keep the pitcher on ice.

Working the room. Don't forget: Plenty of dishes taste great at room temperature, so you don't have to turn out a bunch of hot dishes at once. Grilled vegetables, grain-based salads, and sliced meats and cheeses are good options.

Taking a test run. Nothing would be better than to have Thanksgiving dinner a few weeks early, so you can test your recipes ahead of time. If it's a complete failure, you still have time to call your mom.

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FRIDAY AFTERNOON

next-day leftovers

Good thing the guests aren't gone—neither is the food. **Cookbook author and entertaining expert Katie Lee** throws a cozy day-after meal around the coffee table.

The trick to hassle-free hosting is...
reinventing things, flowers and food especially. It's all been done before–just put a fun spin on it.

My bar is always stocked with...
bottled beer (I love Pacifico) and boxed wine.

The ideal serving style is...
not doing it! I like people to help themselves, so they can choose what they like and go back for seconds without having to ask.

My cleaning strategy consists of...
setting a 30- to 45-minute limit. It's less daunting if you have an end time.

If I still end up with leftovers, I...
pack them up for family and friends in to-go containers. Otherwise, I'll never finish them alone!

bottoms up

I serve my **Sweet Potato Soup with Cranberry Cream** in big mugs instead of bowls. People can sip straight from the mug, but I leave out spoons, too.

slip into the scene

The easiest way to create a laid-back atmosphere: Have everyone wear comfy clothes and bring their slippers from home. All the holiday pressure is off. It's time to relax!

divide and conquer

I save whatever flowers I can from the main event, trim them to fit in smaller vases and decorate the living room.

SLIPPERS BY GORMAN & GORMAN. HAIR BY LEAH DEMENT; MAKEUP BY JULIE TUSSY.

POST-THANKSGIVING PLAYLIST

To keep the mellow vibe going all night, toss on low-key tunes. I get holiday-happy once Thanksgiving hits, so I work in Christmas songs, too. Here are my picks.

Modern Mix "You Are the Best Thing" *Ray LaMontagne* • "1234" *Feist* • "Babylon" *David Gray* • "Back Together" *Citizen Cope* • "Clocks" *Coldplay*

Classic Carols "The Christmas Song (Chestnuts Roasting on an Open Fire)" *Nat King Cole* • "Santa Baby" *Macy Gray* • "White Christmas" *Michael Bublé* • "The Christmas Waltz" *The Carpenters* • "It's Beginning to Look a Lot Like Christmas" *Bing Crosby*

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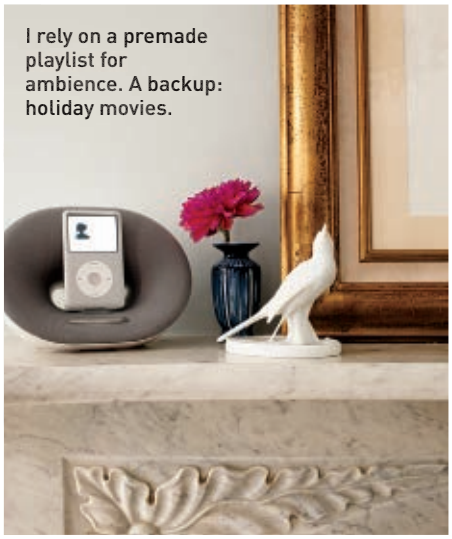
CARD BY GORMAN & GORMAN.

be a square

Most boxes of wine hold more than bottles and usually cost less. I love Wineberry *($33 and up, astorwines .com for stores)*, which comes in pretty and eco-friendly wood boxes.



I rely on a premade playlist for ambience. A backup: holiday movies.

Buffalo Turkey Cobb Salad

GIFT-GIVING GUIDANCE

"My mom liked to shop on Black Friday, so I would tag along at the mall with her, my grandma and great-aunt," Katie says. Nowadays, she's more likely to hang at home. To avoid the hustle:

Make a list of people to buy for, and stick to it as the weeks count down. I limit my gifts to my immediate family.

Write and address holiday cards in advance. I've started to shop less and give donations instead. I send cards with a personal note letting friends know I've contributed something in their name. Just stick them in the mail the week before.

Dream up new ideas together. The best store-bought gifts are things people won't splurge on for themselves, like decadent bath products. Have guests go around the table and say one way they'd love to be pampered—it's a great way to inspire new presents.

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15 Minutes to Game Time

Kick off the best part of the holiday weekend with a football party for family and friends. Keep the game plan quick and simple with these winning tips and recipes — so you can spend less time in the kitchen and have more fun watching the action!

Instant Game-Day Party Tips

- Give a shoutout to your favorite team by making Chex® mixes inspired by the cities playing, like Chicago (Chex®icago Party Mix), Dallas (Chex® Barbecue Snack Mix), or New England (Cranberry-Nut Cinnamon Chex® Mix).
- Rally during half-time with a playlist guaranteed to get your team spirit on: *Born to Run, We Will Rock You, Let's Get it Started*, etc.
- Take a time-out from turkey with an easy, serve-yourself pot of chili and crunchy, sweet and salty snacks, like Chex® Party Mix.
- Play your own 15-minute quarter of football charades. Divide your guests into teams and take turns acting out or guessing a football related word (cheerleader, coach, helmet).

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15-Minute All-Star Snacks

Warm up for the game with rich Hot Buttered Chex® Mix, then go for extra points with spicy Big Game Chex® Mix. Keep ingredients for your favorite quick and easy Chex® Party Mix on hand and you've got the perfect crunchy snack in just 15 minutes. It even stores well for up to 2 weeks so you're always ready!

Gluten Free

Hot Buttered Chex® Mix

Start to Finish: 15 minutes, 16 servings

- 4 cups **Honey Nut Chex®** cereal
- 2 cups **Cinnamon Chex®** cereal
- ¼ cup butter or margarine
- ¼ cup packed brown sugar
- 2 tablespoons honey
- ¾ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 1 teaspoon rum flavoring
- 2 cups miniature marshmallows

1. In large microwavable bowl, place cereals. In 2-cup microwavable measuring cup, microwave butter, brown sugar and honey uncovered on High 2 minutes, stirring after 1 minute, until mixture is bubbly. Stir in spices and rum flavoring. Pour over cereal mixture, stirring until coated.
2. Microwave uncovered on High 3 minutes, stirring and scraping bowl after every minute.
3. Cool slightly; about 5 minutes. Stir in marshmallows. Spread on waxed paper. Store in airtight container.

The Big Game Chex® Mix

Start to Finish: 15 minutes, 24 servings

- 3 cups **Corn Chex®** cereal
- 3 cups **Rice Chex®** cereal
- 3 cups **Wheat Chex®** cereal
- 2 cups honey mustard flavor small pretzel twists, pieces or nuggets
- 1 cup smoked almonds
- ¼ cup butter or margarine
- 2 tablespoons yellow mustard or hot and spicy mustard
- 2 tablespoons honey
- 1 teaspoon seasoned salt

1. In large microwavable bowl, mix cereals, pretzels and almonds.
2. In microwavable measuring cup, microwave butter, mustard, honey and seasoned salt uncovered on High 1 to 2 minutes or until butter is melted and mixture is hot; stir. Pour over cereal mixture, stirring until evenly coated. Microwave uncovered on High 5 to 6 minutes, stirring every 2 minutes, until mixture begins to brown.
3. Spread on waxed paper or foil to cool. Store in airtight container.

Make it, Try it, Vote!

Give your taste buds a voice – vote for your favorite Chex® Party Mix!

2010 Chex Party Mix Recipe Contest

Try the 5 finalist recipes in the Chex® Recipe Contest, vote for your favorite and help pick the winner! Keep tasting and voting through December 15.

★ 15 minutes to your homemade wows! ★

Vote, Find recipes and more at ChexRecipeContest.com

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SUNDAY MORNING

departure brunch

Throw a last hurrah before everyone hits the road, then take the rest of Sunday to yourself. **Brooklyn chef and cookbook author Louisa Shafia** has the plan.

My ideal hosting scenario is...
a brunch party. I don't feel the need to get as fancy, and I find the conversation is better.

My go-to morning cocktail is a...
bloody mary, or I'll have a dry rosé. I serve the drinks in bottles kept on ice in a galvanized bucket.

A typical hosting outfit is...
something comfortable, like jeans or a loose, brightly colored dress.

I cook party food that's...
festive, colorful and filled with seasonal ingredients. This time of year, that means cranberries, plums and plenty of citrus zest.

The perfect time to begin brunch is...
11 a.m. It's not too early for snoozers, but leaves the whole day.

When I set the table, I...
look at it from a guest's point of view. Things should be accessible from all seats.

for the record

Leave your music collection out for guests to skim. I have a record player, too, which is fun because everyone takes turns spinning some vinyl. My picks for a daytime party are jazz, bossa nova or lounge albums—something with a beat and quieter lyrics.

Plum Focaccia with Ricotta

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all set

I like something nice to look at, like extra trays, colorful accessories or a mini gourd to weigh down a stack of napkins. And if it's sustainable—like these recycled glasses—that's all the better!

HAIR BY MICHELE SALVADORI; MAKEUP BY STEPHANIA PARENT. TABLE AVAILABLE AT CENTRALSTATIONINTERIORS.COM. RECORDS AND TAGS BY GORMAN & GORMAN.

SWEET SEND-OFF

See guests out the door with their first holiday "to do" checked off the list. Give away goodies that will help during the holiday season.

Craft homemade gift tags using store-bought cards or last year's wrapping paper scraps.
Cut the card into squares or fold the paper in half. Then punch a hole in one corner and loop ribbon or string inside. I pick up sparkly markers in red or green, or ink pads with pretty seasonal stamps, for each guest.

afternoon delight

While shopping in the vegetable aisle, buy extra of whatever's seasonal and vibrant, like fresh herbs, pomegranates, persimmons or winter squash. Just placing them in a big bowl makes the table look bountiful and beautiful.

Warm Sausage-and-Fennel Salad with Cranberries and Pecans

CONSCIOUS CELEBRATING

Louisa uses seasonality and sustainability as muses for more than just the menu. To host a party that's more planet-friendly:

Be paper-proactive. I know that paper towels can be a hostess' savior, but try using cloth when you can, like for napkins or table linens. A sponge or reusable microfiber cleaning cloth is great for spills, too. If you must use paper towels, buy ones made from recycled paper.

Say "Peace out!" to plastic. When I'm treating guests to a meal, I think real plates and silverware just elevate the experience. If you don't have enough, ask to borrow from neighbors or friends for the day.

Take a look locally. Most cities have some form of farmers' market. My favorite fresh-food finds: local dairy (serve it with coffee) and pasture-raised turkeys—they eat organic feed, and I think they taste better.

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THE RECIPES

MICHAEL'S dishes

"Magic" Pickled Carrots

SERVES 8 **PREP** 10 MIN (PLUS COOLING) **COOK** 10 MIN

- 2 cups white wine vinegar
- 1¼ cups sugar
- 2 tablespoons salt
- 1½ tablespoons coriander seeds
- 1½ tablespoons mustard seeds
- 1 tablespoon whole black peppercorns
- 8 whole cloves
- 1 bay leaf
- 1 tablespoon crushed red pepper
- 5 large carrots, sliced on an angle ¼ inch thick

1. In a large, nonreactive saucepan, bring 2 cups water, the vinegar, sugar, salt, coriander seeds, mustard seeds, peppercorns, cloves and bay leaf to a simmer over medium heat, stirring to dissolve the sugar. Cook for 5 minutes. Add the crushed red pepper and let steep for 5 minutes; strain.

2. Place the carrots in a large stainless steel or glass bowl. Add the hot pickling liquid, weighing the carrots down with a plate if necessary to submerge. Let sit until the mixture comes to room temperature. Serve the carrots with some of the liquid.

Via Matta Meatballs

SERVES 8 **PREP** 20 MIN **COOK** 40 MIN

- 2 pounds ground veal
- 1 pound ground pork
- 2 large onions, finely chopped
- 3½ cups panko breadcrumbs, finely ground
- 1 cup grated parmesan cheese
- 2 tablespoons chopped fresh sage
- Salt and black pepper
- Crushed red pepper
- 6 tablespoons extra-virgin olive oil
- 1 clove garlic, thinly sliced
- One 28-ounce can crushed tomatoes
- 12 basil leaves
- Vegetable oil, for frying
- 3 eggs

1. In a large bowl, combine the veal, pork, half of the onions, 1 cup panko, the cheese and sage. Season with 1 teaspoon each salt, black pepper and crushed red pepper. Divide the mixture and form 12 meatballs; refrigerate on a baking sheet.

2. In a medium saucepan, heat the olive oil over medium heat. Stir in the garlic and the remaining onions and cook, stirring, for 5 minutes. Add the tomatoes and basil; season with salt, black pepper and crushed red pepper. Bring to a boil, then lower the heat and simmer for 10 minutes; keep warm.

3. In a large pot, heat 2 inches of vegetable oil until it registers 350° on a deep-fry thermometer. In a bowl, beat the eggs with ¼ cup water. Place the remaining panko in a bowl. Coat the meatballs in the egg, then in the panko. Working in 4 batches and allowing the oil to return to 350° between batches, fry the meatballs until crisp, about 5 minutes. Serve with the tomato sauce.

KATIE'S dishes

Buffalo Turkey Cobb Salad

SERVES 8 **PREP** 15 MIN **COOK** 10 MIN

- 1 pound sliced bacon
- 2 tablespoons white wine vinegar
- 2 tablespoons dijon mustard
- ½ cup extra-virgin olive oil
- Salt and pepper
- 3 cups shredded leftover roast turkey (about ¾ pound)
- ¾ cup store-bought buffalo chicken wing sauce
- 2 heads red-leaf lettuce, leaves torn
- ½ pound blue cheese, crumbled
- 2 avocados, cut into cubes
- 2 tomatoes, chopped
- 4 hard-boiled eggs, chopped

1. In a large skillet, cook the bacon until crisp; drain. Crumble the bacon.

2. Meanwhile, in a small bowl, combine the vinegar and mustard. Whisk in the olive oil; season with salt and pepper.

3. In a bowl, toss the turkey with the buffalo chicken wing sauce and transfer to a platter. Place the lettuce in a salad bowl and arrange the bacon, blue cheese, avocados, tomatoes and eggs on another platter. Serve salad-bar style, with the mustard vinaigrette on the side.

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Sweet Potato Soup with Cranberry Cream

SERVES 8 **PREP** 10 MIN **COOK** 30 MIN

- 1 tablespoon extra-virgin olive oil
- 1 granny smith apple—peeled, cored and chopped
- ½ large onion, chopped
- 2 cups leftover cooked sweet potatoes, mashed
- ½ cup leftover stuffing
- One 32-ounce container (4 cups) chicken broth
- Salt and pepper
- 3 tablespoons plain yogurt
- 3 tablespoons leftover cranberry sauce

1. In a dutch oven, heat the olive oil over medium heat. Add the apple and onion and cook, stirring occasionally, until tender, about 7 minutes. Stir in the sweet potatoes and stuffing and cook to heat through. Add the broth and bring to a boil; season with salt and pepper. Lower the heat and simmer for 20 minutes. Using a food processor or immersion blender, puree the mixture.
2. Meanwhile, in a small bowl, combine the yogurt and cranberry sauce. To serve, dollop the soup with the cranberry cream.

LOUISA'S dishes

Warm Sausage-and-Fennel Salad with Cranberries and Pecans

SERVES 8 **PREP** 20 MIN **COOK** 20 MIN

- 4 large fennel bulbs—quartered lengthwise, cored and thinly sliced
- 2 cups dried cranberries
- 2 cups pecan pieces, toasted
- 1 bunch fresh parsley leaves, coarsely chopped
- 1 small red onion, halved lengthwise and thinly sliced
- ¼ cup white wine vinegar
- 1 tablespoon dijon mustard
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- Salt and pepper
- 4 pieces sweet italian sausage (about 12 ounces)

1. In a large bowl, combine the fennel, cranberries, pecans, parsley and onion.
2. In a small bowl, combine the vinegar and mustard. Whisk in ¼ cup olive oil; season with salt.
3. In a medium skillet, heat the remaining 2 tablespoons olive oil over medium heat. Add the sausage and cook until well-browned and cooked through, about 20 minutes. Let cool slightly and cut into ½-inch rounds. Add the warm sausage and the vinaigrette to the salad and toss to coat; season with salt and pepper.

Plum Focaccia with Ricotta

SERVES 8 **PREP** 35 MIN (PLUS RISING) **BAKE** 25 MIN

- One ¼-ounce package active dry yeast
- ½ cup plus ½ teaspoon sugar
- Lukewarm water
- 3 to 4 cups flour
- 2 teaspoons salt
- Grated peel of 2 oranges
- 1 cup raisins
- ¼ cup extra-virgin olive oil
- 3 cups thinly sliced plums
- 1¼ cups ricotta cheese
- ⅓ cup honey

1. In a small bowl, combine the yeast, ½ teaspoon sugar and 1 cup lukewarm water. Let sit in a warm place until foamy, 10 minutes.
2. Grease a large bowl. In another large bowl, combine 3½ cups flour, the salt and orange peel. Stir in the raisins. Form a well in the center and pour in the yeast, the remaining ½ cup sugar and the olive oil. With greased hands, stir the mixture, turn out the dough onto a lightly floured work surface and knead, adding up to ¼ cup additional flour as needed, until soft and slightly sticky, about 3 minutes. Transfer the dough to the prepared bowl, cover and let rise in a warm place until doubled, about 1¼ hours. Transfer the dough to a greased 12-by-17-inch baking sheet and press ½ inch thick. Cover and let rise for 1 hour.
3. Preheat the oven to 425°. Using your fingertips, press deep dimples into the dough. Arrange the plums on top in a single layer, pressing in the fruit. Dot with the ricotta and drizzle with the honey. Bake until browned, about 25 minutes. Let cool slightly.

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From kitchen to party in 15 minutes.

Easy to make. Many to love. Chexpartymix.com.

Make Chex Party Mix!

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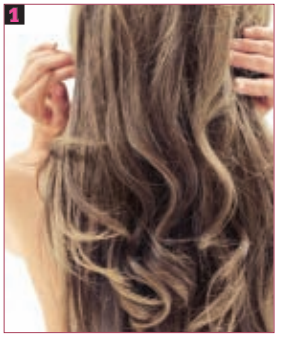
One Easy Updo

Skip the wardrobe change: A pulled-back hairstyle will take your look from daytime to drinks. Rach's buddy **Gretta Monahan** riffs on the classic ballerina bun. PHOTOGRAPHY BY **FRANK HECKERS**

HAIR BY MICHELE SALVADORI; MAKEUP BY STEPHANIA PARENT; WARDROBE STYLING BY CRYSTAL SIEMENS.

Skip the shampoo. "Hair that was washed and blown out the day before the event—not the day of—will hold an updo best," Gretta says. The hair is less slippery (and less likely to slip out of its style) when your natural oils have developed.

how to do it:



1 Create volume to make the style last: Divide hair into six to 10 sections and wind them over jumbo hot rollers; spritz with hairspray and let the rollers cool fully. (If you're short on time, use a wide-barrel curling iron.) Unroll and use your fingers to loosen the curls.

2 Pull aside a 2- to 3-inch chunk of hair near the front of your head. Rub a small drop of pomade between your hands and smooth it through the section. Braid it and tie it with a clear elastic band where the shortest piece ends.

3 Make a low side ponytail, incorporating the braid you made, and secure with another elastic band. To tie the pony back even more securely, hitch a bobby pin to either end of the elastic and bury them in the base of the ponytail after tying.

4 Twist the ponytail to form a bun, leaving it as tight or as messy as you like. Secure with bobby pins or another hair tie. Give the final look a blast of hairspray.

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go away

your ticket to a great escape

PHOTOGRAPH BY LEVI BROWN; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES; ILLUSTRATIONS BY CARLOS APONTE

gentle reminder

In your carry-on, keep a list of five items you often forget to pack, so you'll be ready to go at a moment's notice. **For more last-minute travel tips, turn the page.** →

READY, SET
COOK
GET TOGETHER
GO AWAY

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EVERYDAY travel

book last-minute travel

Smart websites are making it easier than ever to find quick deals. So get online and get out of town—now! BY DAVID LAHUTA

FLY SMART. Using opaque websites like Priceline or Hotwire is a great way to score supercheap **flights** for impromptu trips, especially if your travel dates are flexible. Also check us.lastminute.com, which offers discounts of up to 70 percent on last-second travel packages—they sometimes end up being less expensive than the last-minute flights themselves.

JOIN THE CLUB. To join **jetsetter.com**, you need an invite from a member. That is, unless you're one of our readers! Sign up at jetsetter.com/register/promo/rachaelray and you'll be alerted to private sales, receiving 20 to 65 percent off luxury hotels around the world. At press time, a room in Manhattan's Hôtel Plaza Athénée was $290, more than half off the regular price.

GO CRUISING. Cruisesonly.com lists hundreds of deeply discounted last-minute **cruises** (look under the "Deals" tab). If you find a lower price within 48 hours of booking, the site will refund 110 percent of the difference. At press time, CruisesOnly offered a four-night Western Caribbean Carnival cruise from Miami for $159.

the best gift of all
Holiday travelers should book Southwest, JetBlue or Alaska Airlines. If the airfare drops, they'll give you a credit for the difference, which you can use within one year.

procrastination is up

Fifty percent of bookings for Travelclick's global portfolio of hotels fall within the zero- to 10-day time frame—an increase of 11 percent compared to past years.

MAIN PHOTO, MICHAEL WEBER/GALLERY STOCK; PLANE AND BAG, ISTOCKPHOTO.COM; SHIP, SHUTTERSTOCK.COM.

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go here now

Our favorite spur-of-the-moment spots

Miami

Because Miami is a stopover for southern towns, you're bound to find a cheap flight; try hub American Airlines. As for hotels, target the art deco beauties like Circa 39 *(doubles from $111, circa39.com)* **or the Townhouse Hotel** *(doubles from $125, based on limited availability for* Every Day With Rachael Ray *readers, townhousehotel.com)*. **For discount theater tickets, go to culturalconnection.org. Club kids: Get your name on all the guest lists at cooljunkie.com.**

Las Vegas

This town requires no itinerary: You need just a few insider tips. Visit vegas.com for rock-bottom rooms *(from $35 a night at Excalibur)* **and access to reduced-price, Broadway-style shows. Another secret: Join your hotel's players' club (even if you don't gamble) and you'll get perks like dinner discounts and room upgrades. Don't miss freebies like the Fremont Street Experience Viva Vision, a nightly light and music show downtown.**

Los Angeles

L.A. is home to five airports, so finding a last-minute flight is a breeze. If you're a sightseeing, museum-going culture hound, consider dropping $60 on the Go Los Angeles Card *(golosangelescard.com)*, **which gives unlimited access to 40 city attractions. Visit downtownla.com for promotions, up-to-date event listings and a Happy Hour Finder, which pinpoints nearby drink deals.**

Park City, UT

This ski destination is just 30 miles from Salt Lake City, a major Delta hub. The Quick Start program *(parkcityinfo.com/quickstart)* **turns your airline's boarding pass into a free same-day lift ticket. For your remaining days, find discount lift tickets at liftopia.com. Utah liquor laws have finally relaxed, allowing you to sip handcrafted whiskey at High West Distillery & Saloon, the world's only ski-in, ski-out gastro-distillery** *(highwest.com)*.

tweet

These Twitter feeds will alert you to last-minute deals.

@jetbluecheeps

Most Tuesdays—and the occasional random day of the week—JetBlue unveils superlow fares (like $10 from L.A. to Salt Lake City).

@airfarewatchdog

Sign up at airfarewatchdog.com to receive deals from your airport. Then follow its feed for unpublished airfares and last-minute sales.

@smartertravel

SmarterTravel posts useful news and helpful travel strategies in addition to up-to-the-minute hotel and airfare deals. Sign up for the weekly e-mail (posting cheap weekend airfares) at smartertravel.com.

@lmttweets

It stands for "last-minute travel," and you can expect to find just that—hotels and vacation packages worldwide. For inexpensive last-minute cruises, follow its sister feed @lmcruises.

gear up

Be ready to go at a moment's notice. This hard-shelled **Heys XCase** *($100, heysusa.com)* is super-lightweight (around 5 pounds) and fits in the overhead bin.

TOWNHOUSE HOTEL, GREG CLARK PHOTOGRAPHY LLC; PALM TREES, LAS VEGAS SIGN AND DRINK, ISTOCKPHOTO.COM; HOLLYWOOD SIGN AND SKIS, GETTY IMAGES.

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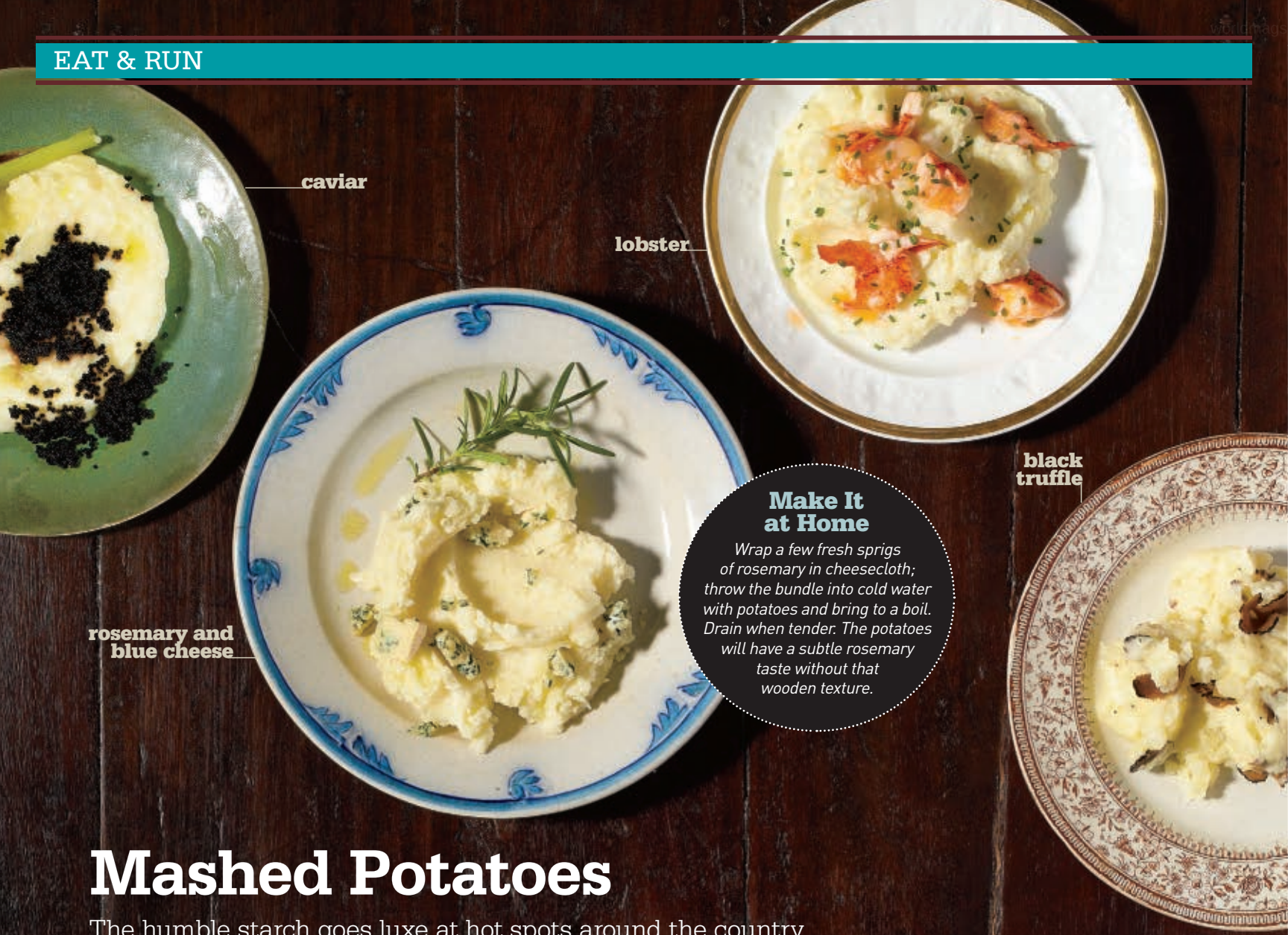

Mashed Potatoes

The humble starch goes luxe at hot spots around the country.

BY **LAMBETH HOCHWALD** | PHOTOGRAPH BY **LUCAS ZAREBINSKI**

Make It at Home

Wrap a few fresh sprigs of rosemary in cheesecloth; throw the bundle into cold water with potatoes and bring to a boil. Drain when tender. The potatoes will have a subtle rosemary taste without that wooden texture.

NANTUCKET, MASSACHUSETTS

THE SPOT There's always a crowd waiting on the cobblestone street in front of **Boarding House** *(12 Federal St., 508-228-9622)*, a restaurant that's been popular for all of its 19 years, possibly because it used local ingredients before they were trendy. Or maybe it's due to the homemade carbs: french fries, flatbreads, doughnuts and, of course, mashed potatoes.

THE SPECS Chef Erin Zircher's crème fraîche mashed potatoes with hackleback caviar *($9 as a side; $24 with scallops)* is served with lobster until November, when the Nantucket Bay scallops arrive. They're in season for a short while and taste even better when dunked into these rich potatoes.

MCCALL, IDAHO

THE SPOT Perched on the shore of Payette Lake, the 62-year-old Shore Lodge helped McCall transform from a sleepy timber village into a swank resort town. Its fine-dining restaurant, **The Narrows** *(501 West Lake St., 800-657-6464)*, has lake and mountain views from every table, as well as local products like grass-fed lamb and mountain huckleberries.

THE SPECS In Idaho it's expected that potatoes play a starring role on the plate. Executive chef Eric Gruber created his signature mashed potatoes *($4 as a side)* by combining whipped Idaho russets with rosemary and blue cheese, a combination he swears by. Loyal customers can see why.

SEATTLE

THE SPOT Originally opened in 1953 as a supper club (Bob Hope and Peggy Lee were regulars), **El Gaucho** *(2505 First Ave., 206-728-1337)* still has old-world touches: low lighting, midnight-blue walls and original mink booths.

THE SPECS Though El Gaucho is a steakhouse, the lobster mashed potatoes *($13 for a half-order)* is one of the most popular dishes. Made of russets, lobster meat and stock, heavy cream, butter, paprika and a pinch of white pepper, the mash is so addictively delicious that many customers order it as their entrée.

ISLAMORADA, FLORIDA

THE SPOT In the Keys, shorts and flip-flops are de rigueur. But at **Pierre's** *(81600 Overseas Hwy., 305-664-3225)*—a restaurant housed in a large, West Indies-style plantation home—you'll have to step it up to, say, khakis and sneakers. Forgo the white-tablecloth dining room and instead sit on the wraparound porch, overlooking a white-sand beach.

THE SPECS To make black truffle mashed potatoes *($8 as a side)*, chef Ben Loftus cranks russet potatoes through a manual food mill, then adds heavy cream, fresh truffles, truffle oil and butter, creating an earthy dish that seems otherworldly and sophisticated in the land of palm trees.

FOOD STYLING BY LIZA JERNOW; PROP STYLING BY PAMELA DUNCAN SILVER.

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Once upon a time, there were a dozen eggs.

What's a dozen? a little boy asked his father. A dozen is twelve, his dad said, count them.

The boy counted: one, two, three, four, five, six, seven, eight, nine, ten, a *lemon*, twelve! That's right! said the dad. And do you know where eggs come from? he asked. Yes! shouted the boy. Where? said Dad. The store! Dad laughed and laughed. He couldn't argue with that one.

Everyday moments can become learning moments. Because learning starts long before school does. So tell stories. Count the groceries. Identify colors. Even a chore with your child will become much more. Find out more at **bornlearning.org**.

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speak up!

JOIN THE *EVERY DAY* PEOPLE PANEL

Here at *Every Day with Rachael Ray*, we're pretty obsessed with *you*—what you do in the kitchen, at parties, on vacation and, well, just in everyday life.

Sound off, and join our ***Every Day* People Panel** of loyal readers. By participating in our surveys, you—with your voice, feedback and opinions on key issues—will help us serve you better and give you more of what you like. You'll also be able to enter to win cool prizes.

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No purchase or survey completion necessary to enter or win. Open to legal U.S. residents age 18 and over. Sweepstakes begins on 7/01/10 and ends on 12/31/10. Sponsored by Socratic Technologies. Void where prohibited. For entry details and official rules, visit www.rreverydaypeople.com/rules.

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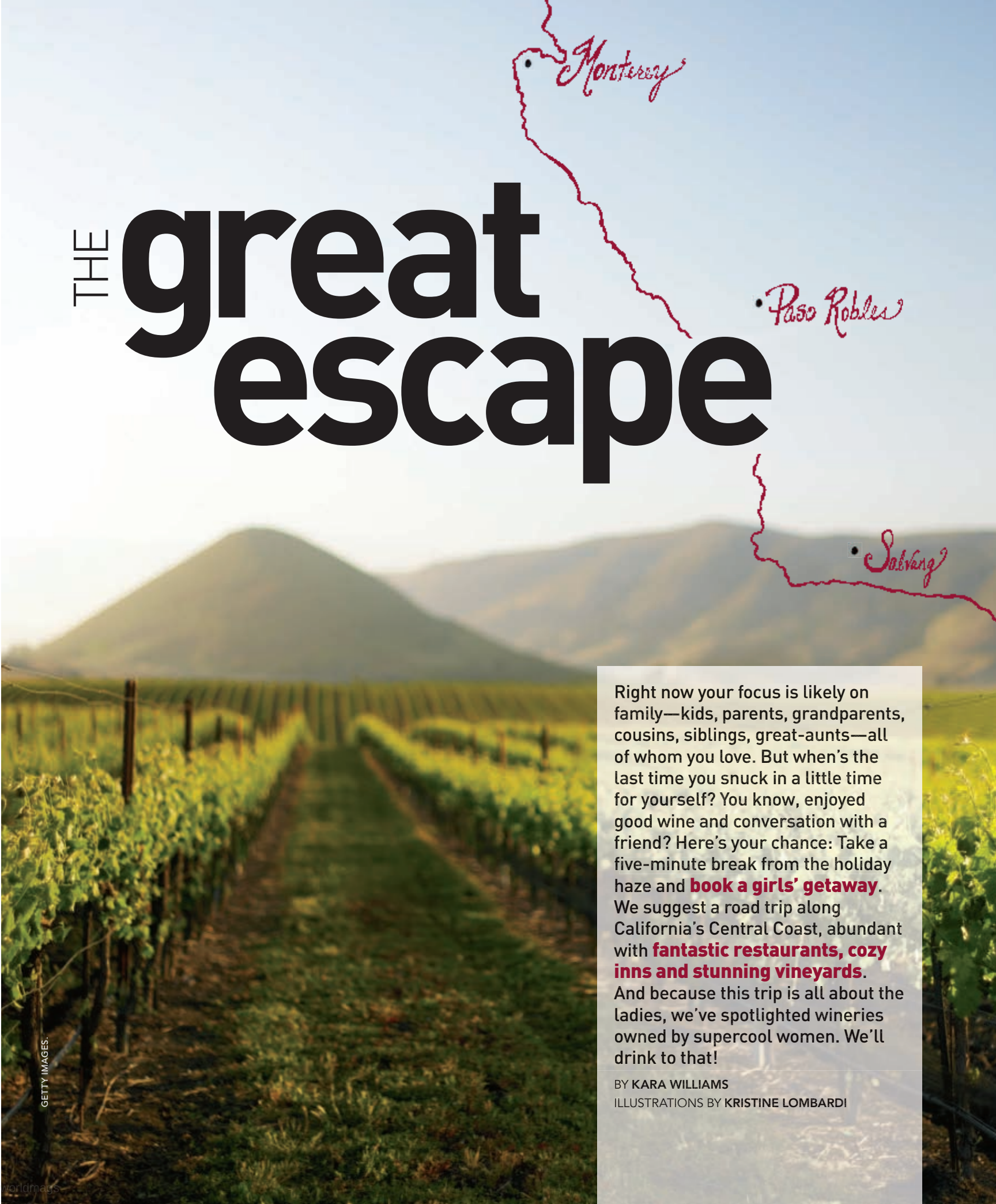
THE great escape



GETTY IMAGES.

Right now your focus is likely on family—kids, parents, grandparents, cousins, siblings, great-aunts—all of whom you love. But when's the last time you snuck in a little time for yourself? You know, enjoyed good wine and conversation with a friend? Here's your chance: Take a five-minute break from the holiday haze and **book a girls' getaway**. We suggest a road trip along California's Central Coast, abundant with **fantastic restaurants, cozy inns and stunning vineyards**. And because this trip is all about the ladies, we've spotlighted wineries owned by supercool women. We'll drink to that!

BY **KARA WILLIAMS**
ILLUSTRATIONS BY **KRISTINE LOMBARDI**

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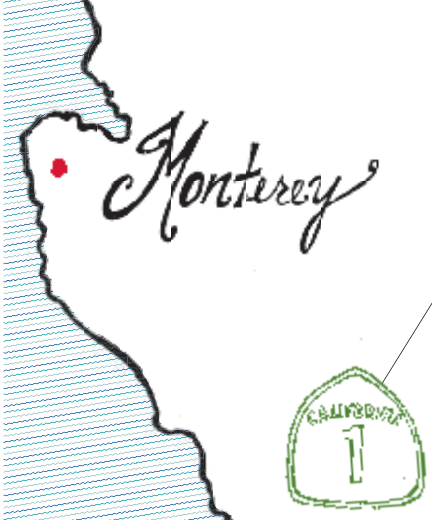
stop 1
Monterey

YOUR ADVENTURE BEGINS a couple hours south of San Francisco, in Monterey County, where the sunny climate, ocean breezes and rich soil provide perfect grape-growing conditions. Sample some of the area's finest at elegant **Château Julien Wine Estate** *(8940 Carmel Valley Road, Carmel, 831-624-2600, chateaujulien.com).* New Jersey natives Bob and Patty Brower founded the winery nearly 30 years ago, modeling the main building after a French château. While Bob focuses on wholesale operations, Patty works the property, overseeing events, tastings and tours. The hands-on owner may lead your free tour of the 16-acre grounds, pouring samples of wine along the way.

TAKE IN THE VIEW at the **Monterey Plaza Hotel & Spa** *(400 Cannery Row, Monterey, 831-646-1700, montereyplazahotel.com; doubles from $230),* watching the resident otters crack shells on their chests and dolphins frolic in the mellow waves. Rent a kayak and tool around the bay, then head up to the spa for a decadent **Sea Mineral Massage & Body Polish** *($135).* If that sounds a mite *too* decadent, go back to your room, open the window and take an ocean-breeze nap.

COME SUNDOWN, walk over to **Cannery Row Brewing Company** *(95 Prescott Ave., Monterey, 831-643-2722; beers from $5),* housed in a massive brick building that was once a sardine factory. Gather around the outdoor fire pits, hopping with locals and tourists enjoying some of the 70-plus brews on tap. Try Madame Flora's Red Light Special paired with smoked buffalo wings.

THE BEST RESTAURANTS in Monterey are always packed, so book a dinner reservation at **Montrio Bistro** *(414 Calle Principal, Monterey, 831-648-8880; small plates from $4.50),* housed in a converted 1910 firehouse. Over a bottle of wine (or two, especially on half-price Sundays), share seafood-heavy small plates—dungeness crab fritters, lobster mac 'n' cheese and pancetta-wrapped prawns.



THE DRIVE

You'll want to dedicate a half-day to motor south to your next stop. Take it slow along the two-lane highway, not only for the winding driving conditions, but also because the iconic views of the craggy Big Sur coastline are so spectacular. **Let your steering wheel guide you** to the cliffside turnouts for photos against the azure sea. Truly, there are no wrong choices here. Find still more fabulous views at **Nepenthe** *(48510 Hwy. 1, Big Sur, 831-667-2345; burger $14),* about 40 miles south of Monterey. At the cliff-hugging restaurant, named for the Greek term for "isle of no care," the most coveted seats are at first-come, first-served long tables facing the ocean. **Someone must order the Ambrosia Burger**, topped with a mayo-salsa sauce and served piping hot. Simple, but memorably tasty.

BIG SUR, GETTY IMAGES.

Monterey Plaza Hotel & Spa

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Château Julien Wine Estate

Cannery Row Brewing Company

OPEN SIGN AND WINE GLASS, SARA REMINGTON; VINEYARD, DIANE COOK AND LEN JENSHEL.

Drink It

You don't need to leave home to sample the good stuff.

While doing research for her book *Women of the Vine* ($17, amazon.com), Deborah Brenner fell in love with the vintner way of life. So she launched her own label, Women of the Vine Cellars, using grapes harvested by female winemakers all over California. The result: delicious wines, including a rich Santa Barbara chardonnay *($22)* by Signe Zoller, and a mellow Central Coast merlot *($15)* by Alison Crowe. Visit womenofthevine.com to find a store near you.

Spike It

These vintners—featured in *Women of the Vine*—always have a bottle handy in the kitchen.

—AMELIA CEJA
Ceja Vineyards

"I baste turkey with a mixture of olive oil, lime juice, cilantro, garlic, chopped roasted peppers and **sauvignon blanc**. The dry wine and aromatic cilantro add a fresh flavor to the turkey."

—MERRY EDWARDS
Merry Edwards Winery

"One of the best sauces for pork tenderloin or beef filet is a reduction made of **pinot noir** and roasted beef bones, onion and carrots."

—KRISTIN BELAIR
Honig Vineyard & Winery

"**Cabernet** makes a great base for braised lamb shanks."

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Vera Sweeney – Founder of Lady and the Blog

Lady and the Blog is a women's lifestyle website focusing on family, food and fashion. As a mom of two, Vera enjoys recapping the best of motherhood.
ladyandtheblog.com

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*When used as directed. †In 6 weeks when used as directed.

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Our page is filled with recipes, stories and activity ideas to help you whip up memories with your little ones any time of the year.

facebook.com/RiceKrispies

Yum-o!

Launched in 2006 by Rachael Ray, Yum-o! is a nonprofit organization that empowers kids and their families to develop healthy relationships with food and cooking by teaching families to cook, feeding hungry kids and funding cooking education and scholarships. Check out **www.yum-o.org** to find fun, fast and affordable recipes and ideas and inspiration from people and organizations that are changing the way America eats.

Visit **chatandchew.RachaelRaymag.com** for complete details on all programs and events or e-mail us at **howcoolisthat@rd.com**.

stop 2
Paso Robles

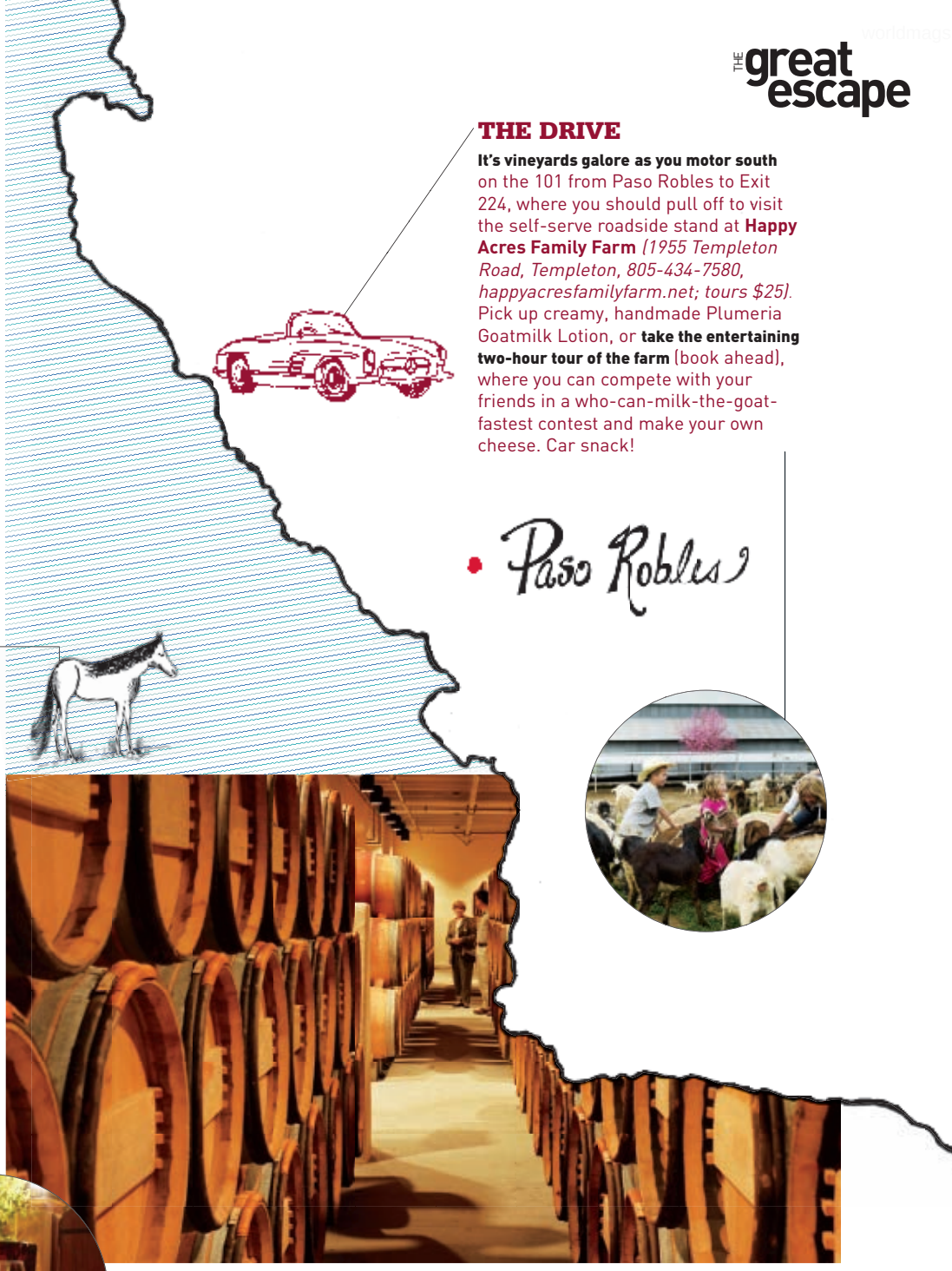
AFTER CHECKING IN TO the **Paso Robles Inn** *(1103 Spring St., Paso Robles, 805-238-2660, pasoroblesinn.com/RR; deluxe spa room from $169)*, get into your swimsuit and jump in the hot tub—it's on your balcony and fed by mineral springs. Bunk together in a deluxe spa room with two queen beds—all the better for late-night girl talk. ***Every Day with Rachael Ray*** **readers get a special deal: Book three nights, get the fourth free.**

WHEN IT COMES TIME to taste wine, you could stay in town—17 tasting rooms are a short walk from the hotel—or hop in the car and head to the coast, past open meadows and grazing horses to the down-home **Kynsi Winery** *(2212 Corbett Canyon Road, Arroyo Grande, 805-544-8461, kynsi.com; tastings from $5)*, housed in a renovated dairy barn. It's all hands on deck for the women of the Othman family: Mom Gwen and daughters Kala and Anna participate in every aspect of winemaking. You might find one or more Othmans pouring a Kalanna syrah or the pink Barn Owl Blush, a portion of whose proceeds goes to breast cancer research and awareness.

WIND DOWN with a sophisticated, Spanish-inspired meal and a glass of house-made wine at **Villa Creek** *(1144 Pine St., Paso Robles, 805-238-3000; entrées from $21, tacos $2.50 each on Tuesdays)*. If you happen to be in town on Taco Tuesday, forgo the refined dining room and fight for space at the bar, where the margaritas come straight up (in martini glasses), the guacamole's made fresh, and the carnitas tacos are so good, you won't want to share.

THE DRIVE

It's vineyards galore as you motor south on the 101 from Paso Robles to Exit 224, where you should pull off to visit the self-serve roadside stand at **Happy Acres Family Farm** *(1955 Templeton Road, Templeton, 805-434-7580, happyacresfamilyfarm.net; tours $25)*. Pick up creamy, handmade Plumeria Goatmilk Lotion, or **take the entertaining two-hour tour of the farm** (book ahead), where you can compete with your friends in a who-can-milk-the-goat-fastest contest and make your own cheese. Car snack!



VINEYARD, GETTY IMAGES; WINE BARRELS AND OCEAN, DIANE COOK AND LEN JENSHEL.

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stop 3
Solvang

REVEL IN THE VINEYARD-DOTTED landscape of the Santa Ynez Valley, made famous in the indie film *Sideways*. Stay in Solvang, a community settled by Danish immigrants in the early 20th century and filled with brightly painted windmills and half-timbered houses. The recently refurbished **Hotel Corque** *(400 Alisal Road, Solvang, 800-624-5572, hotelcorque .com; book using code MKT_RRAY)* defies the kitschy local architecture: The vibe is sleek-meets-rustic, with curvy glass sculptures and wooden coffee-table cubes dotting the rooms. ***Every Day with Rachael Ray* readers get a special rate: $139 for weekends and $99 for weekdays (down from $179).**

CHILL OUT BESIDE the hotel's outdoor pool before getting gussied up for drinks at the on-site **Root 246** *(805-686-8681; gimlets $7)*. Gather in the Alice Lounge (the oversize high-backed chairs look pulled from the Mad Hatter's tea party) and order a round of herb gimlets—made with locally farmed fresh basil and organic vodka—and platters of cheese and Morro Bay oysters.

COME MORNING, spend a couple of hours in charming Los Olivos, where you can stroll art galleries, antique shops and more than two dozen tasting rooms—all in the two-block downtown radius. Eat lunch amid wisteria-covered trellises at **Los Olivos Café** *(2879 Grand Ave., Los Olivos, 805-688-7265; entrées from $14)*. Nibble on niçoise salad topped with seared fish—whatever's fresh—and save room for the flourless chocolate cake with homemade vanilla ice cream smothered in caramel sauce.

END YOUR TRIP at the beautiful **Rideau Vineyard** *(1562 Alamo Pintado Road, Solvang, 805-688-0717, rideauvineyard.com; tastings from $10)*, where the decor is decidedly feminine, with antique furniture, fleur-de-lis symbols and evocative paintings of jazz musicians—a nod to owner Iris Rideau's New Orleans heritage. Be sure to sample Iris' favorite vintage (currently grenache blanc) and toast to good wine and fun-loving ladies.

Day Trip

It's harvest time! Visit your nearest woman-owned winery and watch the action.

Olympic Cellars Winery
Port Angeles, Washington

Home to the Working Girl series of wines, including Go Girl Red and Rosé the Riveter, this winery is owned by three female entrepreneurs, known as the Olympic Women in Wine. They work out of a 19th-century barn on the North Olympic Peninsula. ***olympiccellars.com***

Cinder Wines
Boise, Idaho

Founded by winemaker Melanie Krause and her husband, Joe Schnerr, in 2006, Cinder Wines is named for the layers of volcanic remnants found under the vineyards in Idaho. Visit the tasting room near downtown Boise to sample their refreshing viognier and silky syrah. ***cinderwines.com***

Jowler Creek Vineyard & Winery
Platte City, Missouri

Colleen and Jason Gerke produce affordable wines that pair with their favorite foods—Kansas City BBQ, bratwurst and grilled steaks. Try the Jowler Creek norton, the Missouri state grape that's been dubbed the "syrah of the Ozarks." ***jowlercreek.com***

The Salt Lick Cellars
Driftwood, Texas

For more than 40 years, The Salt Lick has dished up some of Texas' best barbecue. The founder's granddaughter Maile Roberts just opened a tasting room adjacent to the restaurant, set amid 35 acres of vineyards. A house red and white, crafted from neighbors' grapes, are designed to pair perfectly with The Salt Lick's mouthwatering meats. To come: a full estate winery. ***saltlickbbq.com***

Red Tail Ridge Winery
Seneca Lake, New York

Scooter and Shazzam (a yellow lab and a German shepherd) will greet you at Red Tail Ridge's modern, eco-friendly facility and tasting room in the Finger Lakes region of New York. Winemaker-owner Nancy Irelan cultivates grapes on 34 acres of land she and husband Mike Schnelle cleared and planted themselves. ***redtailridgewinery.com***

VINEYARD, ALLYSON THAYER GOWDY.

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how does rachael make everyday cooking even easier?

with two simple steps look, then cook.

Rachael has taken her latest cookbook in an exciting fresh direction with 100 brand-new innovative look + cook recipes, plus 125 more all-new recipes. The steps for each look + cook recipe have been captured in vivid photographs so that all you have to do is take one quick look and keep on cooking. It's the next best thing to having Rachael in your kitchen!

Rachael Ray's look + cook also features accompanying real-time video available at www.RachaelRay.com.

Clarkson Potter/Publishers

Also available as an eBook

Hash It Out

Make use of leftovers to feed your pup his own Thanksgiving meal.

BY **ANDREW KAPLAN**

Leftover Thanksgiving Hash

MAKES 3 CUPS **PREP** 10 MIN **COOK** 5 MIN

- 1 sweet potato, peeled and coarsely chopped
- ½ cup leftover skinless roast turkey meat, shredded
- ½ cup leftover stuffing* or 1 piece toast, coarsely chopped
- 1 teaspoon finely chopped fresh sage
- 2 tablespoons prepared cranberry sauce

1. In a small pot of boiling, salted water, cook the sweet potato until tender, about 5 minutes. Drain and let cool.

2. In a mixing bowl, stir together the sweet potato, turkey, stuffing and sage. Top with the cranberry sauce and serve.

* DO NOT USE STUFFING CONTAINING ONIONS AND/OR GARLIC, WHICH CAN BE TOXIC TO CATS AND DOGS.

at your service

Freedom Service Dogs has been matching animals with disabled war veterans and others in need since 1987. When wheelchair-bound law student Jason Dorwart learned about the organization, he couldn't wait to get a dog of his own. And it turned out that 3-year-old **Rushmore**, a labrador-boxer mix, felt the same way: "He broke off his leash, ran across the room and jumped into my lap!" Jason says. Ever since, the two have been inseparable. Rushmore can do almost anything for Jason: help him into his wheelchair, bring him the telephone, retrieve keys—even empty the dryer! "He gives me confidence and a feeling of security that I hadn't had in years," Jason says. —SARAH ZORN

PAW AND TAP BOWL
These charming ceramic bowls are made with 100 percent toxin-free paints. Happy feeding! *($18-38, bambeco.com)*

did you know? In a recent poll, 33 percent of dog owners admitted to talking to their dogs on the phone or leaving messages on an answering machine while away.

DOG, GETTY IMAGES; RECIPE PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY PAMELA DUNCAN SILVER. DOG BOWL BY GORMAN & GORMAN. RECIPE REVIEWED BY THE ASPCA.

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November 2010

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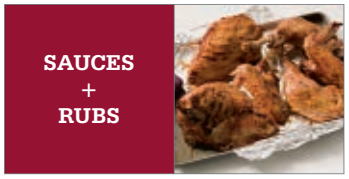

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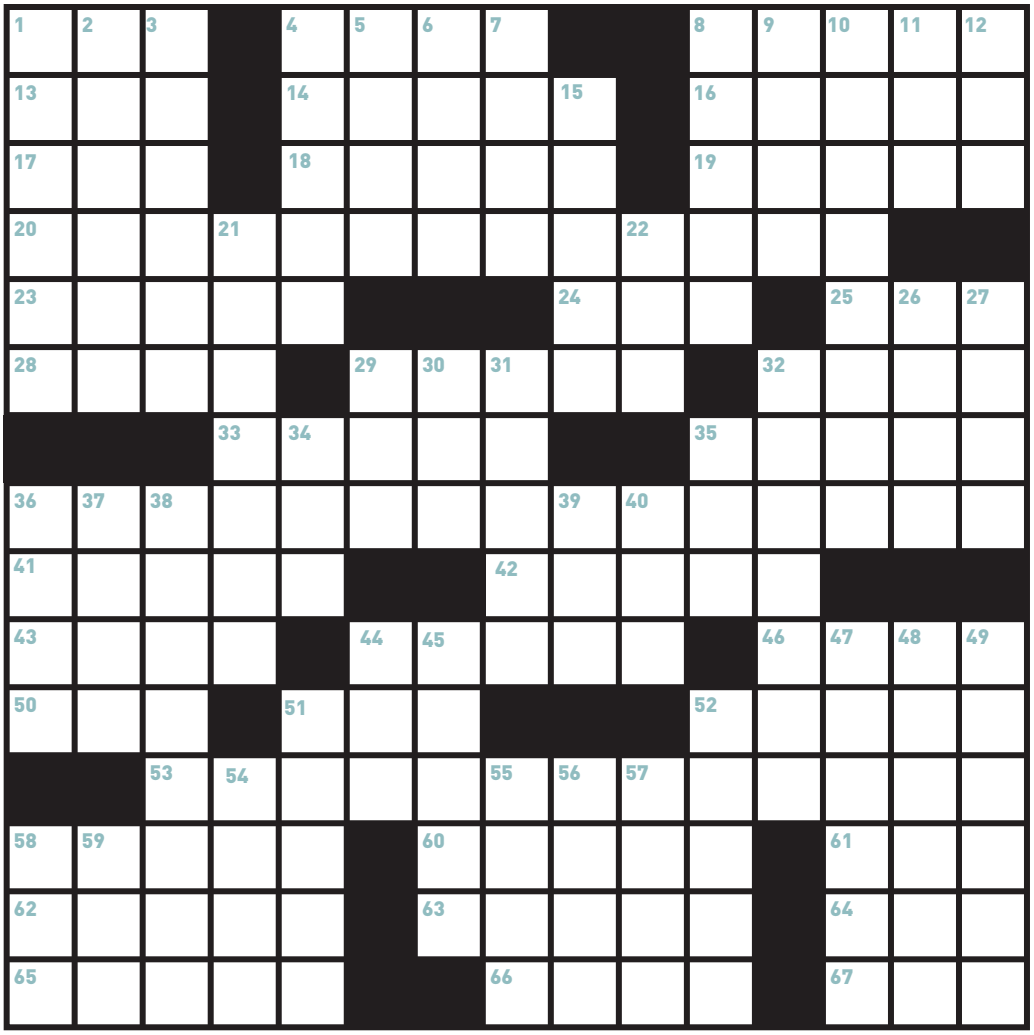
Crossword November 2010

BY **KEITH GILLESPIE**



ACROSS

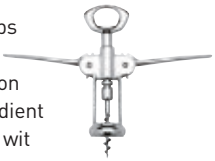
1 Drumstick
4 Actress Hatcher
8 Butter the Butterball
13 Maize unit
14 "I knew it all ___!"
16 *Good Eats* host Brown
17 "No more seats" sign
18 Pizzazz
19 Used for kitchen chopping
20 Thanksgiving star
23 Anthem's first words
24 Longoria or Mendes
25 Audio: abbr.
28 No, in Moscow
29 European GM cars
32 Aunt Bee babysat him
33 Elevator stop
35 ___ cuisine (gourmet cooking)
36 It's made by melting and removing water and milk solids
41 Lubricated
42 Biscuit bit
43 Land in the ocean
44 Lawyers, briefly
46 Hoarse voice
50 Forerunners of CDs
51 Elton John or Paul McCartney
52 Cappuccino cousin
53 Bring-a-dish event
58 Russian pancake often served with caviar

60 After tea or table
61 1099 org.
62 Potato press
63 Buffalo NHL-er
64 Hero of *The Matrix*
65 Apple attachments
66 Sail the seven ____
67 1,000,000,000 years

DOWN

1 Teacher's teaching
2 Hearty and natural
3 Complain or grumble
4 Chewy candy
5 Model Macpherson
6 Rocky ___ ice cream
7 Monogram part: abbr.
8 Raisin-and-rum cake
9 Hand lotion ingredient

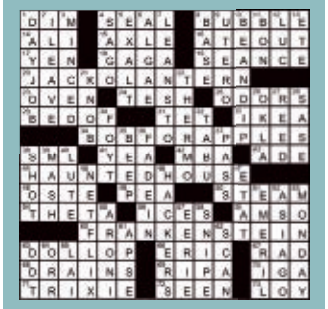
10 Sits tight
11 MLB Blue Jays, in box scores
12 "Bitter" part
15 Weak porridge
21 Low-cal words
22 Fifth wheels and campers
26 Nick at ___
27 Venison source
29 Breath-losing sound
30 Hawaiian food made of taro
31 Build
32 Healthful cereal grain
34 Cover for a pot
35 Sing with closed lips
36 Corkscrew



37 Speech imperfection
38 Pumpkin pie ingredient
39 Like some wine or wit
40 Clear away dishes
44 Feel sick
45 Bind a bird for roasting
47 When many workdays begin
48 Sound from both sides
49 In ___ (live)
51 Uses a 60-Across
52 Puts parchment in a cake pan
54 Every meal has it
55 Some are employees of 61-Across
56 Lakers' Bryant
57 ____ the Explorer
58 Abbr. in apartment ads
59 Like cherries jubilee

How'd you do?

Check your answers from the last issue.



web **Can't wait till the next issue?** Check your answers at rachaelraymag.com/november.

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Rico Rodriguez

He may play a precocious, coffee-sipping Casanova on ABC's *Modern Family*, but at home in L.A., he's just an average 12-year-old kid.

PHOTOGRAPH BY **CHRISTA RENEE**

"My character, Manny, has sophisticated tastes. He drinks cappuccino and espresso, but coffee tastes weird to me. I'd rather be eating a chicken sandwich from Chick-fil-A than drinking coffee."

RACHAEL RAY: You must have the strongest bones in the neighborhood, Rico! Is this how you get all your calcium?
RICO RODRIGUEZ: I can't live without my milk. We get 3 gallons every time we go shopping, and I finish it in two weeks. I drink maybe five cups a day. There's some Yoo-Hoo in the fridge, too, but I love plain milk. Just pass me a straw!

RACHAEL: I see a lot of fruits and veggies in your fridge. Is your mom responsible for the fresh, healthy food?
RICO: Yes, she does all the grocery shopping because she knows what my sister and I like. But I'm a vegetable eater. I go for crunchy things—I like green beans, broccoli, asparagus, celery and carrots. I'm not a fruit eater, though. I leave that stuff for my sister, Raini, who loves fruit but not vegetables. So it works out.

RACHAEL: Are there any foods that you just hate?
RICO: I think peas are really nasty. I liked them when I was younger, but I guess when you get older you have different taste buds.

RACHAEL: Do you help your mom out in the kitchen?
RICO: Well, I've recently developed an interest in cooking. And my idols are Guy Fieri, Bobby Flay and you! I watch your shows and I'm like, "Oh, I wish I could do that."

RACHAEL: And you can! That's the great thing about cooking—there's no right or wrong way to make a dish. It's all about having fun in the kitchen. Have you tried making anything yourself?
RICO: My mom taught me how to make grilled chicken, and I bake, too. I was on the set of *Modern Family* a few weeks ago and the caterer wanted to make dessert, so I helped her bake cupcakes. I made two different kinds: chocolate peanut butter and white chocolate with fresh raspberries. They came out good.

RACHAEL: I'm the world's worst baker, so I'm coming over the next time you make cupcakes. How's life on *Modern Family*? Is everyone as hilarious as they seem on TV?
RICO: Oh, they're the greatest. Everyone is really funny, even though I don't always get all the adult jokes. Eric [Stonestreet] was a clown before becoming an actor and he showed me a trick, which is really awesome. Everyone asks how I do it, but a magician never tells his secrets.

RACHAEL: Good call—keep 'em guessing. Okay, last question: If you could have a dream dinner party, whom would you invite?
RICO: I'd ask The Incredible Hulk, Spider-Man and every single character from *Star Wars*. I think they'd have great stories to tell. Instead of playing charades, they could show off their skills or powers. It would be the best show-and-tell…or maybe just the best show-and-eat.

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Start to Finish: 15 Min
16 Servings (½ cup each)

5 cups Wheat Chex® cereal
1 cup lightly salted whole almonds
¼ cup butter or margarine
⅓ cup packed brown sugar
2 tablespoons light corn syrup
1 teaspoon ground cinnamon
1 cup chopped dried apples
½ cup vanilla yogurt-covered raisins

1. In large microwavable bowl, mix cereal and almonds.

2. In 2-cup microwavable measuring cup, microwave butter, brown sugar, corn syrup and cinnamon uncovered on High about 2 minutes, stirring after 1 minute, until mixture is boiling; stir. Pour over cereal mixture, stirring until evenly coated. Microwave uncovered on High 3 minutes, stirring and scraping bowl after every minute. Stir in apples; microwave uncovered on High about 2 minutes or until apples just begin to brown on edges.

3. Spread on waxed paper or foil to cool, about 5 minutes. Place in serving bowl; stir in raisins. Store in airtight container.

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1 Serving: Calories 220 (Calories from Fat 80); Total Fat 9g (Saturated Fat 3g); Cholesterol 10mg; Sodium 200mg; Total Carbohydrate 32g (Dietary Fiber 4g); Protein 4g **% Daily Value*:** Vitamin A 6%; Vitamin C 2%; Calcium 8%; Iron 35% **Exchanges:** 1 Starch, 1 Other Carbohydrate, 1½ Fat, Carbohydrate Choices: 2

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